

# SUTHERLAND COOK BOOK



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SUTHERLAND  
1941

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PRICE 55c

### FRIED FILLETS

Cut 2 pounds of High Liner Fillets of cod, haddock or sole in portions for serving. Roll in flour, shake off all loose flour. Beat 1 egg lightly with a fork. Add 1 tablespoon lemon juice,  $\frac{1}{2}$  teaspoon salt,  $\frac{1}{8}$  teaspoon pepper. Beat all together again a little. Dip fish in egg, then roll it in finely sifted dried bread crumbs ( $\frac{1}{4}$  cups). Cut 3 tablespoons cooking oil in frying pan, when sizzling hot, fry fish not more than 8 minutes, turning it once with pan cake turner. Serve with tartar sauce—or lemon slices and chopped parsley.

### BROILED FILLETS

Cut High Liner Fillets in  $\frac{1}{2}$  or  $\frac{1}{4}$  lb. portions. Make dressing of 3 tablespoons oil, 1 tablespoon vinegar,  $\frac{1}{2}$  teaspoon salt,  $\frac{1}{8}$  teaspoon pepper, 1 teaspoon prepared mustard, or Worcestershire sauce. Beat all together well. Dip fish in dressing, let stand 10 to 30 minutes. Have broiler very hot. Place fish in very shallow pan, or on a baking sheet on the broiler rack about 2 to 3 inches from the fire. Broil slowly 12 minutes, without turning. To  $\frac{1}{2}$  cup prepared mayonnaise, add  $\frac{1}{4}$  cup prepared horseradish,  $\frac{1}{2}$  teaspoon paprika. Mix well, serve with fish.



## A Recipe for Holiday Cookies

1 cup shortening	1 tablespoon orange rind (grated)
$\frac{1}{2}$ cup brown sugar	$2\frac{3}{4}$ cups sifted all-purpose flour
$\frac{1}{2}$ cup white sugar	$\frac{1}{4}$ teaspoon salt
1 egg	$\frac{1}{4}$ teaspoon soda
2 tablespoons orange juice	$\frac{1}{2}$ cup pecan nut meats (broken)

in Cream shortening and add sugars gradually, while beating  
ir constantly. Add egg, well beaten, orange juice and orange  
w rind. Sift flour, soda, and salt together and add with the  
p broken nut meats. Form into rolls, wrap in waxed paper.  
t Store in refrigerator until ready to use. Slice thin, place on  
re greased cookie sheets. Bake at 375° F. for 12 to 15 minutes.  
(Makes about 3 dozen small cookies). These cookies may be  
decorated with Christmas candies *before* baking or iced and  
decorated *after* baking, as you like, or use your favorite  
sugar or ginger cookie recipe, and cut rolled dough into  
shapes as illustrated. Decorate before or after baking.

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### Plum Pudding

1 cup grated raw carrots	1 tsp. cinnamon
1 cup grated raw potatoes	$\frac{3}{4}$ tsp. nutmeg
1 cup breadcrumbs	1 cup raisins
$\frac{3}{4}$ cup suet, finely chopped	1 cup currants
2 tbs. sour milk	$\frac{1}{2}$ cup brown sugar
$\frac{1}{2}$ cup flour	$\frac{1}{2}$ cup corn syrup
	$\frac{1}{2}$ tsp. baking soda
	1 tsp. salt
	$\frac{1}{2}$ tsp. allspice

Mr Mix in order given and pour into well-greased  
Mr mould, or into individual moulds. Fill not more  
Mr than two-thirds to top. Cover tightly with  
filled with boiling water. Steam large mould y  
(1½ quarts) for 3 hours; small moulds for 1¼  
Mr to 1½ hours. Add more water during process  
if necessary. Serve hot with a good sauce.

Mrs. E. D.

### Mince Pie or Tarts

Mrs.	2 cups chopped apples	$\frac{3}{4}$ cup sugar	
Mrs.	1½ cups raisins	$\frac{1}{4}$ tsp. ground cloves	Heenan
Mrs.	$\frac{1}{2}$ cup currants	$\frac{1}{2}$ tsp. nutmeg	
	$\frac{1}{2}$ cup chopped suet	1 tsp. cinnamon	ery
	$\frac{1}{4}$ cup mixed peel	$\frac{1}{4}$ tsp. salt	
	3 tbsps. lemon juice		

Combine ingredients and bake in a two crust  
pie or in tarts.

degrees Fahr. until thoroughly heated, about  
15 to 20 minutes.



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### Stuffed Tomatoes

6 large firm tomatoes      Dash of pepper  
1 c. diced bologna      2 tbs. bread or crack-  
1 c. cooked corn      er crumbs  
½ tsp. salt      1 tbs. butter

Cut the top off the tomatoes and scoop out the pulp. Combine the pulp with bologna and corn and seasonings. Fill tomato cups with the mixture. Sprinkle with crumbs and dot with butter. Bake in a moderate oven, 350

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### PINK-AND-WHITE BIRTHDAY CAKE

1½ cups sugar      2 cups cake flour  
1 teaspoon salt      2 teaspoons baking powder  
1 teaspoon vanilla      ¾ cup water  
½ cup Crisco      4 egg whites

Blend sugar, salt, vanilla and Crisco. Sift flour and baking powder twice. Add flour mixture alternately with water; beat till smooth. Beat egg whites stiff but not dry. Fold into batter. Bake in two 9" layer pans ("Criscoed"-and-floured), in moderate oven (360° F.) 35 minutes. Put together with—

**MARASCHINO CHERRY FILLING:** To make icing add ½ cup well-drained chopped cherries and 1 cup chopped pecans.

**MARASCHINO ICING:** Use juice from 8 oz. bottle of maraschino cherries; add enough water to make ½ cup. Boil juice and 2 cups sugar until syrup spins a thread (238° F.). Pour slowly over 2 beaten egg whites, beating constantly till icing holds shape. Use part for filling (above) and the rest as icing.

*All Measurements Level*

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## BEVERAGES

### COCOA PASTE

1½ cups sugar, 1 cup cocoa, ¾ cup water, 1 tsp. vanilla, ¼ lb. butter, 2 eggs. Method—Boil sugar, cocoa and water together for 2 minutes. Remove from fire and add vanilla and butter. Let cool and add the eggs, well beaten. Use 1 tsp. of this paste to each glass of milk for chocolate milk.—Miss C. Johnson, Saskatoon, Sask.

### LEMONADE

2 lemons, 2 cups white sugar, 4 cups boiling water, 2 tbs. citric acid. Put sugar and citric into a pan and pour on boiling water, stir until sugar is all melted, then put in sliced lemons and put in sealer and let stand 24 hours. To use put some in a glass and put in water to suit taste.—Mrs. Betty Hein, Paseweg, Sask.

### LEMON CORDIAL

Rind and juice of 3 lemons, 1½ lbs. of white sugar, 1 pint of boiling water, 1 oz. tartaric acid. Pour water over rind and juice of lemons. Add sugar when nearly cold, add tartaric acid, strain and bottle.—Mrs. Anita Creebo, Saskatoon, Sask.

### ICED LEMON DRINK

2 qts. water, 1 cup sugar, 3½ tssps. cream of tartar, juice of 8 lemons. Boil sugar and water for 10 minutes. Add lemon juice and cream of tartar, cool and serve cold. Yield six pints.—Mrs. Trotter, Saskatoon.

### GINGER CORDIAL

8 drams essence of ginger, 1 dram cayenne, ½ oz. burnt sugar, ½ oz. essence lemon, ½ oz. tartaric acid. Procure above at drug store (cost about 50c. Dissolve 3 bs. white sugar in 5 qts. boiling water. Dissolve acid in 1 cup water. Mix all together and let come to a boil. Bottle. Can be taken pure or diluted with water.—Sybil Pitt, Sutherland, Sask.

### LEMONADE SYRUP

4 oranges, 3 lemons, 4 lbs. sugar, 2 ozs. tartaric acid, 2 qts. boiling water. Squeeze oranges and lemons, set juice aside till following day. Grate the rind, add sugar and tartaric. Pour boiling water over ingredients. Let stand 24 hours, then add juice and strain. 2 tbs. of syrup to a glass of cold water. Makes a nice refreshing drink.—Mrs. C. C. Corry, Hardisty. Stella Ritchie, Sutherland, Sask.

### BOSTON CREAM

3 lbs. white sugar, 1 qt. warm water, 2 ozs. tartaric acid. When dissolved add 2 egg whites, 1 desert spoon of vanilla, 2 dessert spoons lemon extract. This makes 4½ pints syrup. Use 2 tbs. in glass of water.—Mrs. C. Clark, Tessier, Sask.

### LEMONADE SYRUP

5 lbs. white sugar (10 cups), 1 tbs. Epsom salts, 2 oz. citric acid, 1 oz. tartaric acid, 6 lemons (juice only), 3 pts. boiling water (6 cups). Stir until dissolved.—Mrs. A. T. English, Sutherland, Sask.

### ORANGE SYRUP

$\frac{1}{2}$  cup sugar, 4 tbs. water, 1 tbs. butter, grated rind of 1 orange, 1 tsp. lemon juice. Boil together for 3 minutes. This is nice with hot biscuits.—Gladys Garvin, Maple Creek, Sask.

### TEA PUNCH

6 bananas, 6 oranges, 6 lemons, 1 can of grated pineapple. Make about 2 qts. strong tea, sugar to taste, serve cold.—Mrs. R. Varley, Sutherland.

### LEMONADE JUICE

1 doz. lemons, 6 cups sugar, 6 cups water. Grate rind of lemon and extract the juice, add to sugar and boil 15 minutes. Put in sealers while hot. Use 2 tsp. to a glass of water.—Mrs. J. Whiteman, Sutherland, Sask.

### GRAPE JUICE

Wash and stem blue grapes. Fill quart sealers one third full, put in  $\frac{1}{3}$  cup white sugar, fill up with boiling water, and seal. Let stand for two months before using.—Mrs. J. McCaul, Mrs. Bourhis, Saskatoon, Sask.

### Hamburg Vegetable Chowder

$\frac{3}{4}$  lb. ground beef,  
3 tablespoons fat,  
2 cups canned tomatoes,  
2 medium carrots, diced,  
 $\frac{1}{2}$  cup celery, diced,  
1 medium onion, chopped,  
2 teaspoons salt,  
 $\frac{1}{4}$  cup barley,  
 $\frac{1}{8}$  teaspoon pepper,  
 $1\frac{1}{2}$  quarts water,  
2 cups potatoes, cubed.

Brown meat in fat. Put all ingredients, except potatoes, in a large kettle and simmer slowly one hour. Add potatoes and continue simmering an hour longer. Serve with toast or crackers as a main dish. Serves 6-8.

### Chicken Gumbo

1 small onion, finely chopped.  
2 tablespoons chicken fat,  
2 tablespoons flour,  
4 cups chicken stock,  
1 cup cooked chicken, finely chopped,  
 $\frac{1}{2}$  cup canned corn,  
2 cups canned tomatoes or tomato juice,  
Salt, pepper and paprika to taste.

Cook onion slowly in chicken fat for about 5 minutes. Blend in flour. Add stock and other ingredients, seasoning to taste. Bring to boiling point and simmer for  $\frac{1}{2}$  hour. Serves 8.



## SOUPS

### CREAM OF TOMATO SOUP

1 can tomatoes, 1 qt. milk,  $\frac{1}{3}$  cup flour,  $\frac{1}{8}$  tsp. pepper,  $\frac{1}{4}$  tsp. of baking soda,  $\frac{1}{4}$  cup butter or substitute, 1 tsp. salt. Method—Put tomatoes in saucepan and simmer for about 15 minutes, press through a strainer, then add baking soda. Make a white sauce of milk, flour and fat, remove from the fire and add the hot tomatoes slowly to white sauce stirring constantly. Add the seasonings. Do not heat the mixture after combining white sauce and tomatoes. Serve at once. All measurements level.—Mrs. M. A. Elliott, Sutherland, Sask.

### VEGETABLE SOUP

1 qt. stock, 1 onion, pepper and salt, celery salt, 1 tbs. cooked rice, 1 pt. boiling water,  $\frac{1}{4}$  cup carrots,  $\frac{1}{4}$  cup turnips,  $\frac{1}{4}$  cup parsnips,  $\frac{1}{4}$  cup cabbage, 1 cup tomatoes (stewed). Method—Put stock in soup pot, cook vegetables in water until soft, add to stock with seasoning and cooked rice and strained tomatoes.—Mrs. Andahl, Blackley, Sask.

### TOMATO CLAM BOUILLON

1 can clam bouillon, 2 cups tomato juice, salt, pepper and cayenne, 1 egg white. Method—Combine clam bouillon and tomato juice, well strained, season to taste. Just before serving pour bouillon onto stiffly beaten egg whites.—Mrs. C. J. Mullally, Sutherland, Sask.

### POTATO SOUP

1 qt. milk, 2 cups hot mashed potatoes, 2 slices onion, 3 tbs. butter, 3 tbs. flour,  $1\frac{1}{2}$  tsp. salt, 1 tbs. parsley, dash of pepper and cayenne. Scald milk with onions, remove onions, add milk slowly to potatoes, melt butter, add dry ingredients, stir until well blended, add liquid mixture to this, stirring constantly. Boil for 1 minute, add parsley, serve hot.—Mrs. Stan Morgan, Aberdeen, Sask.

### FRENCH CANADIAN PEA SOUP

2 cups peas, 1 onion,  $\frac{1}{2}$  lb. salt pork, 3 qts. cold water. Soak dried whole yellow peas in water overnight, in the morning drain off this water and cook in fresh water, add pork, onion and pepper and simmer from 4 to 5 hours.—Mrs. A. Couture, 613 10th Street, Saskatoon, Sask.

### SOUP

#### Cream Sauce, Base for Variety of Soups

2 tbs. butter, 2 tbs. flour, 2 cups milk,  $\frac{1}{4}$  tsp. salt. Melt butter, add flour, mix well, add salt and milk and cook until smooth. If for tomato soup add  $\frac{1}{2}$  tsp. soda to heated tomatoes before blending with sauce just as you are ready to serve. For variety, to sauce add, mashed potatoes, puree of peas, corn, spinach, celery, onions, beans or carrots or a combination of any or all.—Dorothy Rowles, Mrs. R. Longueil, Clarkboro, Sask.



### CANNED TOMATO SOUP

14 lbs. ripe tomatoes, 6 large onions, 1 cup butter, 4 tbs. salt, 1 bunch of celery,  $\frac{1}{2}$  cup sugar, 1 cup flour, 1 tsp. pepper. Chop onions and celery, cook with tomatoes, until soft, put through sieve and rub out as much as possible to get out, season with salt, sugar and pepper, mix flour to a paste with creamed butter and a little tomato pulp, add to soup and cook until thick and seal quickly while boiling hot. This can be put into sterilized beer bottles and capped. To serve dilute with 2 or 3 times its quantity of milk or stock.—Mrs. F. J. Gateley, Sutherland, Sask.

### JELLIED CHICKEN SOUP

1 can Campbell's chicken soup, 3 hard cooked eggs, 1 envelope plain gelatine,  $\frac{1}{2}$  cup green celery cut small, and small pieces of tomato or pimento for color, chopped spring onions may be added if wished. Season with salt and pepper, soften gelatine in cold water, and add to heated soup. Do not allow to boil after adding. Season to cool. Pour a thin layer of clear soup in individual moulds and allow to set, place half an egg cut side down and surround with a little celery. Pour a little more soup over it and cool. Next a layer of other color or what you wish and add remainder of soup which contains the rice and meat. When ice cold turn out on a bed of lettuce (shredded) and garnish. Serve with boiled dressing and hot biscuits. Serves 6 and is quite inexpensive.—Mrs. A. Foster, Sutherland, Sask.

### OX-TAIL SOUP

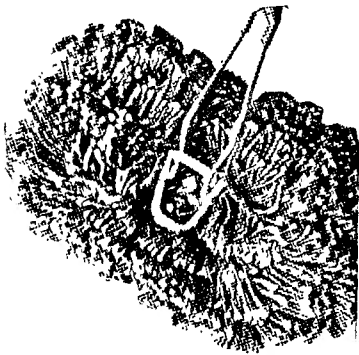
2 ox tails, 2 carrots, salt, 2 onions, a small turnip, pepper, 2 tbs. flour, 1 gallon water. Let all boil for 2 hours, then take out the tails and cut the meat into small pieces, return bones to soup in pot and boil for another hour, then strain soup and add 2 spoonsful of arrowroot and the meat cut from the bones. Let all boil for 15 minutes more.—Mrs. Harry Moore, Saskatoon, Sask.

### CREAM OF OYSTER SOUP

1 pt. oysters,  $\frac{1}{2}$  cup cold water, 1 cup thin white sauce, season with salt, pepper and celery to taste. Sauce for soup as follows: 2 tbs. butter, 2 tbs. flour, liquor from oysters and enough milk to make 3 cups of liquid. Cook until smooth, season with salt, red pepper and onion salt. Beat 1 egg with  $\frac{1}{2}$  cup milk and stir carefully into the sauce. Add the oysters finely chopped and cook 2 to 3 minutes.—Mrs. A. Cann, Sutherland, Sask.

### BEET SOUP (BORSCH)

5 or 6 beets, salt, pepper and parsley, about 1 cup each of carrots, potatoes, onions, cabbage and any other vegetables can be used as liked. Cook in water till tender, then add about  $\frac{1}{2}$  tin of tomatoes and a pinch of tartaric acid to bring back the color, before serving add 1 or 2 eggs and  $\frac{1}{2}$  cup of cream. If beets are young, tops can be used as well.—Mrs. N. Elinsky, Sutherland, Saskatchewan.



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### THREE DAY BUNS

1st day at 5 o'clock—Soak 1 yeast cake in 1 cup cold water, at night stir in flour to make a batter. 2nd day—At noon put in 1 cup sugar,  $\frac{1}{2}$  cup butter, 2 cups cold water, 1 tsp. salt, and mix stiff with flour. 5 p.m. knead down. Bedtime, put in pans. 3rd day—Bake in the morning.—Mrs. M. Tomczak, Saskatoon, Sask.

### ICE BOX BUNS

4 $\frac{1}{2}$  cups boiling water, 1 cup lard, 1 $\frac{1}{2}$  cups white sugar, 2 tsp. salt. Put 1 yeast cake to soak in  $\frac{1}{2}$  a cup of lukewarm water. When above mixture is lukewarm, add yeast cake and stiffen real stiff with flour. Keep in warm place 1st day to lighten. Knead down and put in cool place. When buns are desired, bring dough up, put brown sugar, butter and walnuts in tart pans. Take 3 small pieces of dough and place in pans. Allow to rise and then bake for 20 to 30 minutes in moderate oven. The dough will keep for some time.—Mrs. M. Weller, Milden, Sask.

### JAM BUNS

2 cups flour, 4 tbs. sugar,  $\frac{3}{4}$  cups shortening, 3 tsps. bakink powder,  $\frac{1}{4}$  tsp. salt. Mix all these and then add 1 egg beaten with 1 tsp. vanilla and  $\frac{1}{2}$  cup milk. Roll out in a thin sheet about  $\frac{1}{4}$  in. thick. Cut in squares and 2 or 3 ins. each way. Put a bit of jam in centre and double corners in and bake in patty pans.—Alice Mabe, Qu'Appelle, Sask.

### ALL BRAN MUFFINS

1 tbs. shortening,  $\frac{1}{4}$  cup sugar, 1 egg,  $\frac{1}{3}$  cup all-bran,  $\frac{3}{4}$  cup milk, 1 cup flour,  $\frac{1}{2}$  tsp. salt, 2 $\frac{1}{2}$  tsps. baking powder. Cream shortening and sugar, add egg, then all-bran, add milk and let soak. Sift flour, salt and baking powder. Add to first mixture. Bake in oven 400°, about 30 minutes.—Mrs. M. Fraser.

### BUNS

2 cups boiling water, 8 cups flour, 2 tbs. shortening,  $\frac{1}{2}$  cup sugar, 1 tbs. salt, 2 eggs (well beaten), 2 yeast cakes,  $\frac{1}{4}$  cup lukewarm water. Mix boiling water,  $\frac{1}{2}$  cup sugar, salt and shortening and let cool. Sift flour well and stir in 4 cups at a time. Raisins or currants may be added after first 4 cups of flour are mixed in. Let rise until double size. Shape into buns and let rise again until twice their size. Bake in moderate oven.—Mrs. J. R. Flannigan, Saskatoon, Sask.

### NUT BREAD

1 cup brown sugar, 1 cup sour milk, 1 cup raisins, 1 cup walnuts, 2 eggs, 1 tsp. baking soda, 2 cups flour, butter the size of an egg. Mix and let rise for 20 minutes. Bake 1 hour, hot oven first then moderate.—Mrs. Roy Otterdahl, Qu'Appelle, Sask.

### GINGERBREAD

1  $\frac{2}{3}$  cups cake flour, 1 tsp. baking powder,  $1\frac{1}{4}$  tsp. ginger,  $1\frac{1}{2}$  tsp. cinnamon,  $\frac{1}{4}$  tsp. cloves,  $\frac{1}{2}$  tsp. allspice, 1 tsp. soda,  $\frac{1}{4}$  cup butter,  $\frac{1}{2}$  cup light molasses, 2 egg yolks,  $\frac{1}{3}$  cup (about 5 tbs.) buttermilk or sour milk,  $\frac{1}{4}$  cup hot water,  $\frac{1}{4}$  cup sugar. Sift the flour, measure and sift with spices and soda. Cream the butter, blend in sugar and add molasses and egg yolk, beat vigorously until smooth and fluffy. Add flour mixture and buttermilk alternately, beginning and ending with flour, beating well after each addition. Finally, add the hot water and beat until perfectly blended. Turn into a well buttered and paper lined baking pan (7" x 10") and bake in a moderately slow oven ( $325^{\circ}$ ) for about 30 minutes.—Pat Leeper, Saskatoon, Saskatchewan.

### GOOFY BUNS

1 cup butter, 1 cup sugar, 1 egg, 1 tsp. salt, 2 tsps. baking powder, 2 cakes Fleischman's yeast, 4 cups cold water, about 9 cups flour. Cream butter and sugar, then add egg, then add flour, baking powder, salt. Make a hole in the centre and put water with yeast dissolved, mix altogether. Set in a cool place overnight, in the morning put in pans, let rise for an hour or more till light, then bake in medium hot oven for 10 minutes. This mixture will keep for 2 weeks. Half can be made if desired.—Mrs. H. Emery, 713 Josephine St., Nelson, B. C.

### SOFT GINGER BREAD

$\frac{1}{2}$  cup sugar,  $\frac{1}{2}$  cup butter,  $\frac{1}{2}$  cup molasses,  $\frac{1}{2}$  cup sour milk, 2 eggs,  $\frac{1}{2}$  tsp. soda,  $\frac{1}{2}$  tsp. ginger,  $\frac{1}{2}$  tsp. salt,  $1\frac{1}{2}$  cups flour.—Mrs. W. Kitchen, 130 9th Street, Sutherland

### BUNS

1 cake yeast, 1 cup sugar, 1 cup shortening or lard, 1 tsp. salt, 4 cups lukewarm water. Mix to an easily handled dough. Let raise for 2 hrs. Knead down every 2 hrs. through the day. Put in pans in the evening and bake first thing in the morning.—Mrs. T. W. Tibbs, Highmore, South Dakota, U.S.A.

### DATE LOAF

$\frac{1}{2}$  lb. stoned dates, butter the size of an egg,  $\frac{1}{2}$  cup walnuts,  $\frac{3}{4}$  cup sugar, pinch of salt. Pour over these a little hot water. Then add 1 egg and beat, 1 tsp. vanilla,  $1\frac{3}{4}$  cups flour. Mix and then add nuts and dates, which have been cut up in a bowl, with 1 tsp. baking soda and 1 cup of hot water poured over them. Mix on the "sloppy" side, if you know what I mean. Loaf isn't nice if mixture is stiff.—Mrs. W. Gudgel, Sutherland. Mrs. T. M. Mursell, Hardisty, Alberta.

### BUTTERMILK PAN CAKES

4 cups butter milk,  $\frac{1}{2}$  tsp. salt, 1 or more eggs may be used, 1 tbs. melted butter, 1 cup flour sifted with 1 heaping tsp. baking powder. Add milk enough to make the batter the right consistency.—Mrs. J. P. Brady, Sutherland, Sask.

### DELICIOUS ROLLS

1 pt. milk, butter size of an egg, beaten white of 1 egg,  $\frac{1}{2}$  cup white sugar,  $\frac{1}{2}$  cup yeast, flour to mold. Boil milk and while hot add butter. When lukewarm add beaten egg white, sugar, yeast and flour. Let rise overnight. Work down and let rise again. Then roll out the thickness of your finger. Cut rolls size you wish. Butter slightly, turn half over buttered part. Sit in warm place until light. Bake quickly.—Mrs. E. P. Angus, Saskatoon, Sask.

### EASTER BREAD

1 cake Fleischmann's yeast, 3 quarts warm water, 1 heaping tbs. of salt, 1 cup sugar,  $\frac{1}{2}$  lb. raisins, 6 eggs,  $\frac{1}{2}$  cup Mazola. Method: Mix water and yeast with enough flour to make a thin batter. Let stand and rise for about 2 hours. Then add salt, sugar, raisins, eggs and Mazola. Mix well then add enough flour to make a thick dough. Knead until smooth and put in a warm place to rise (about 2 hours). Then make loaves and put to rise. When they have risen to double the size put to bake for about 1 to  $1\frac{1}{2}$  hours.—Mrs. W. Iwanicha, Sutherland, Sask.

### APPLE SAUCE NUT LOAF

$\frac{1}{4}$  cup butter,  $\frac{3}{4}$  cup sugar, 2 eggs, 1 cup apple sauce, 2 cups flour, 1 tsp. baking powder,  $\frac{1}{2}$  tsp. soda,  $\frac{1}{2}$  tsp. salt,  $\frac{3}{4}$  cup chopped nuts. Method: Cream the butter and gradually cream in the sugar. Add the eggs which have been beaten, and when these have been well-blended into the creamed mixture, add the apple sauce. Sift together the dry ingredients and stir these into the apple sauce mixture, then add the nuts. Pour into a greased loaf pan and bake in a moderate oven about 45 minutes.—Mrs. F. Harmsworth, Paswegin, Sask.

### SNOWFLAKE ROLLS

1 cake of Fleischmann's yeast,  $\frac{1}{2}$  cup lukewarm water, 1 cup of scalded milk, 1 cup cool water,  $\frac{1}{3}$  cup butter (or other shortening), 1 tsp. salt,  $\frac{1}{3}$  cup sugar, 2 well beaten eggs, 7 cups flour. Dissolve yeast in lukewarm water. Pour hot milk over shortening and add sugar and salt. Stir until dissolved and add cool water to make lukewarm. Add softened yeast and eggs. Then sift in three cups flour. Beat until very smooth, and add remainder of flour, or enough to make a soft dough. Knead well. Let rise until doubled in bulk. Knead again, to let rise the second time until doubled. Now roll on floured board until very thick. Spread lightly with melted butter and cut into two inch strips. Cut these strips into short lengths and place upright in greased muffin pans. Cover, let rise until light and bake in  $400^{\circ}$  oven until delicately browned. About 15 minutes.—Mrs. R. J. Keyes, 1015 Victoria Avenue Saskatoon, Sask.

### DATE LOAF

1 cup of dates, 1 cup of sugar, 2 cups of flour, 1 cup of boiling water, 1 tsp. soda, 2 tbs. shortening. Put dates in bowl, put boiling water over them, add soda and shortening. Mix, add sugar and flour, add  $\frac{1}{3}$  of cup walnuts. Bake in loaf pan.—Mrs. Norman Powell, Winnipeg, Man.



### DATE NUT BREAD

$\frac{1}{2}$  cup brown sugar, 3 cups flour, 3 tsp. baking powder,  $\frac{3}{4}$  tsp. salt, 1 cup chopped dates,  $\frac{1}{2}$  cup chopped nuts, 1 egg beaten, 1 cup milk, 4 tbs. melted butter. Measure brown sugar well packed down into the cup, sift the flour, then measure and sift again with baking powder and salt. Add the brown sugar and mix well. Cut dates in small pieces and chop the nuts. Add to flour and sugar. Beat the egg and add the milk and melted butter. Add all together and mix as quickly as possible. Turn into well greased loaf pan and bake in moderate oven for about 1 hour. Remove from pan and leave till cool before slicing.—Mrs. C. D. Rogers, Sutherland, Sask.

### POTATO ROLLS

2 small potatoes boiled and mashed, 1 cup warm milk, 1 cake of compressed yeast, 2 eggs well beaten, 1 tbs. butter, 1 tsp. lard, flour enough to handle. Cut, let rise two hours.—Mrs. Etta O'Conner, Montreal, Que.

### DATE BREAD

1 cup white sugar,  $\frac{1}{2}$  cup butter, 2 eggs well beaten,  $\frac{3}{4}$  cup milk, 2 cups flour, with  $\frac{1}{2}$  tsp. baking soda sifted in pinch of salt,  $\frac{3}{4}$  lb. dates and 1 cup nutmeats. Bake in loaf pan 1 hr. or until done.—Mrs. Philion, Saskatoon, Sask.

### BANANA BREAD

$\frac{1}{2}$  cup of butter, 1 cup sugar, 2 eggs, 2 cups flour, 1 tsp. of baking powder, 3 tbs. sour milk or cream, 1 tsp. soda, 1 cup bananas mashed (about three), 1 cup walnuts chopped fine. Cream butter and sugar, add eggs and bananas, beat well, then add sour milk with the soda dissolved in it, and the flour alternately. Then add nuts and bake in moderate oven for one hour will keep well.—Mrs. D. D. MacKenzie, Saskatoon, Sask.

### LINCOLN LOGS

1 cup milk, 1 cake compressed yeast, 4 tbs. sugar, 4 cups general purpose flour,  $1\frac{1}{2}$  tsp. salt, 1 egg, 4 tbs. melted butter. Scald milk, then cool to lukewarm, crumble yeast into mixing bowl, add sugar and the lukewarm milk to the yeast mixture and stir until the ingredients are thoroughly blended, sift flour, measure and add about one half of it to yeast mixture. Add salt, egg and melted butter and beat well. Then add flour to make stiff dough. Turn unto floured board and knead until smooth. Place in buttered bowl and allow to rise in a warm place about 2 hours or until double in bulk. Divide dough in 12 portions and form into finger rolls. Brush top with melted butter. Place far enough apart to prevent touching, let rise and bake.—Amanda McMillan, Detroit, Michigan, U.S.A.

### SPANISH BUNS

4 cups of milk,  $1\frac{1}{2}$  cups of sugar, 1 tbs. of butter or lard. Put on stove and scald. When cool break in 1 cake of Fleischmann's yeast and flour to make a soft batter. Let rise for  $1\frac{1}{2}$  hours. Knead and let rise twice and bake.—Mrs. A. McDonnell, Saskatoon, Sask.

### BANANA DATE ROLL

1 cup whipping cream, 1 lb. marshmallows finely cut,  $\frac{1}{2}$  lb. chopped dates, 3 ripe bananas diced,  $\frac{1}{4}$  lb. chopped walnuts, 8 graham crackers finely buns are desired, bring dough up, put brown sugar, butter and walnuts in tart pans. Take three small pieces of dough and place in pans, allow to rolled. Whip cream. Fold in other ingredients except cracker crumbs. Shape mixture into roll of desired thickness. Roll in crumbs which have been spread on waxed paper. Chill 3 to 4 hours. Slice about 1 to 2 inches thick. Top with some additional whipped cream and maraschino cherry, if desired.—Mrs. W. J. O'Hara, Saskatoon, Sask.

### PANCAKES

2 eggs, 1 cup milk, 1 cup sour cream, 1 tsp. soda, 2 tbs. sugar,  $\frac{1}{2}$  tsp. salt. Flour to thicken. Beat eggs well, add sugar and salt. Add milk, (the cream and soda), beat well. Add flour.—Mrs. P. J. Palko, Saskatoon.

### ORANGE TEA BISCUITS

2 cups flour, 5 tsp. baking powder, 1 tsp. salt, 2 tbs. shortening,  $\frac{1}{4}$  cup sugar or less,  $\frac{1}{2}$  to  $\frac{3}{4}$  cup milk, 1 orange. Method—Sift together flour, baking powder and salt; cut in shortening and add enough milk to make a soft dough. Roll three-fourths of an inch thick, cut with small cookie cutter. Grate the rind of orange over the biscuits. Dip a piece of lump sugar into orange juice and press into centre of each biscuit. Bake in hot oven.—Mrs. P. Sevick, Saskatoon, Sask.

### THREE DAY BUNS

2 heaping tbs. each butter and flour. Scald with 2 cups boiling water, let cool, add 1 cup sugar, 1 tsp. salt, 1 soaked yeast cake, 2 well beaten eggs. Mix as for bread, put in cool place and leave for at least 2 days. Mix down every day, when wanted to bake put in patty tins and let rise all day, have baked for tea.—Mrs. Perry, Pelly, Sask.

### THREE DAY BUNS

Soak 1 yeast cake in 1 cup water at noon. Let stand till night, add 2 cups water, pinch of salt, 1 cup flour. Let rise. In the morning add 3 cups water,  $1\frac{1}{2}$  cups sugar, 1 cup lard, flour to mix, let rise all day, in the evening put in pan and bake in morning.—Mrs. G. A. Nickle, Sutherland.

### NUT AND DATE BREAD

$\frac{1}{2}$  cup butter, 1 cup brown sugar, 1 egg,  $\frac{1}{4}$  tsp. salt, 1 cup sour milk, 1 tsp. soda,  $1\frac{1}{2}$  cups flour, 1 tsp. baking powder,  $\frac{1}{2}$  cup sweet milk, 1 cup dates, 1 cup walnuts (put dates and walnuts through chopper). Bake at  $250^{\circ}$  to  $300^{\circ}$ F. about 40 minutes in a loaf pan. Slice and butter.—Mrs. P. D. Sweeney, Saskatoon, Sask.

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## CONSERVES, JELLIES and JAMS

### CRABAPPLE JELLY WITH GERANIUMS

Take off blossom end of apples, cut up. Cover with water and boil till soft. Strain through a cotton bag. For each cup of juice allow 1 cup of sugar. Warm sugar slightly. Put juice in pot (about  $\frac{1}{3}$  full), add two crow-foot geranium leaves, and boil for about 20 minutes. Remove the leaves, add  $\frac{1}{2}$  sugar and boil 10 minutes. Test for jelly, add remainder of sugar, boil and test again. Bottle but do not seal until cool.—Mrs. J. T. McOrmond, Sutherland, Sask.

### APPLE-GRAPEFRUIT MARMALADE

$3\frac{1}{2}$  cups sliced apples,  $2\frac{1}{2}$  cups (no. 2 can) grapefruit juice, 4 cups sugar, add grapefruit juice to apples. Cook until transparent, add sugar and cook until thickened. Pour into glasses and seal.—Mrs. R. Hammond, —Saskatoon, Sask.

### ORANGE MARMALADE

4 oranges, 2 lemons, cut very fine, add to this 10 cups of water, let stand 24 hours, then boil for 1 hour or until peel becomes clear. Let stand another 24 hours, then add 1 cup sugar to 1 cup pulp, boil for 1 hour more until it begins to jell.—Mrs. J. Irevin, Moose Jaw, Sask.

### GRAPE JELLY

Cook grapes 30 minutes without adding water, then drain through jelly bag. Add 1 cup of sugar for every cup of juice. Boil juice 10 minutes. Put sugar in, boil 5 minutes. Seal in sterilized jars.—Mrs. D. E. McKinnon, Detroit, Mich., U.S.A.

### RIPE TOMATO MARMALADE

5 lbs. ripe tomatoes peeled, 4 lbs. granulated sugar, 2 lemons sliced, 1 heaping tsp. of ginger. Boil all together until the consistency of marmalade. Place in clean jars and seal.—Mrs. D. B. Stewart, Saskatoon.

### MARROW JAM

Peel marrow, cut and remove seeds and all stringy parts. Cut into pieces  $1\frac{1}{2}$  inches by 1 inch. Take a small pineapple, serve in the same way, only cutting half the size of marrow. Allow 1 lb. of sugar to every pound of fruit. To every 4 lbs. of fruit allow one heaping tbs. of whole unbleached ginger; well bruise, and tie in small muslin bag. Fruit and sugar should be cut and weighed the evening before making. Take a large basin and put first a layer of fruit, then sugar, and so on until all is used. Put ginger bag in and steep all night. Next morning all will be running with juice. Now to every 2 lbs. of fruit add the juice and half rind of a very thinly pared lemon; put all together into preserving pan; bring gently to boil. Boil rather fast for about one hour, removing all scum as it rises. Pineapple much improves colour as well as flavour.—Mrs. B. P. Packham, Sutherland, Sask.

### MARROW JAM

Cut into small pieces 1 lb. of marrow, add  $\frac{3}{4}$  lb. of white sugar. Let stand overnight, add root ginger. Peel and juice of lemon to taste. Boil gently for 5 hours, then boil hard for 10 minutes, stirring all the time. 1 lb. of cooked dried apricots may be added.—Mrs. Rolf, Sutherland, Sask.

### MARROW BUTTER

4 lbs. marrow, 4 lemons, 4 lbs. sugar,  $\frac{1}{2}$  lb. butter. Steam marrow, drain and heat, add sugar, lemons. Boil 20 minutes. Use grated rind of lemon.—Gene Smith, Sutherland, Sask.

### PEACH MARMALADE

15 peaches, 4 oranges, 6 cups sugar. Remove skin and pits from peaches, and chop fine. Add orange juice and grated orange peel, then the sugar. Cook for 20 minutes or until thick enough to bottle.—Elsie Whalen, Avonhurst, Sask.

### CRABAPPLE JELLY

Cut apples in pieces put on to boil until tender. Mash them, put in bag and strain. 1 cup of sugar to 1 cup of liquid, 1 lemon to taste. Bottle, seal when cool.—Mrs. W. J. Scott, Sutherland, Sask.

### PEACH CONSERVE

15 peaches, 2 oranges, 1 cup raisins, 1 cup nuts. Cube peaches and add equal number of cups of sugar. Boil from 1 to  $1\frac{1}{2}$  hours, until thick. Stir so as not to burn.—Mrs. E. J. Sloane, 4709 13 Avenue South, Minneapolis, Minn., U.S.A.

### PEACH CONSERVE

4 lbs. ripe peaches, 1 lemon, 1 can crushed pineapple,  $\frac{1}{2}$  lb. blanched almonds chopped fine, 1 grated orange. Cook all ingredients, but sugar, together until soft. Add one lb. sugar to every pint of pulp. Cook until rich and thick. Stirring constantly.—Mrs. J. H. Tulloch, 207 31 Street, Saskatoon.

### 9 MINUTE JAM

Use any berry—strawberry, raspberry, loganberry, etc. 4 cups of berries, press with fork lightly to fill cup, add  $1\frac{1}{2}$  tbs. of vinegar and bring to rolling boil for 3 minutes. Then add 4 cups sugar and let it boil hard again for 6 minutes. Remove from stove and leave 24 hours in open kettle. Bottle cold.—Lyle Smith, Que'Appelle, Sask.

### VEGETABLE MARROW JAM

8 lbs. marrow, 6 lbs. sugar, 2 oz. root ginger, small tsp. cayenne pepper (tied in cloth). Peel and cut up marrow into cubes. Place in pan and put sugar over. Let stand 24 hours. Place all in preserving kettle. Boil gently 4 to 6 hours or till clear, taste frequently and remove cayenne when necessary.—Mrs. F. W. Leeper, Saskatoon, Sask.



### **RHUBARB RASPBERRY CONSERVE**

2 boxes of raspberries mashed to a pulp, 5 cups rhubarb put through chopper, 6 cups sugar. Put on stove and let come to rolling boil for three minutes, then add 1 bottle of Certo, and stir 5 minutes, then bottle.—Mrs. H. Lobb, Winnipeg, Manitoba.

### **MARMALADE**

6 oranges, 6 lemons. Put through food chopper. Put in kettle with 14 cups of water. Let boil 30 minutes. Measure: use cup of sugar to each cup of fruit. Boil hard for 30 minutes, seal when cool. You can use  $\frac{1}{2}$  of this at a time.—Mrs. Mary McPherson, Saskatoon, Sask.

### **PLUM CONSERVE**

3 lbs. Damson plums, 1 lb. raisins,  $1\frac{1}{2}$  lbs. sugar, 1 cup chopped nuts,  $\frac{1}{2}$  cup water, 1 orange, 1 lemon. Boil until thick.—Mrs. Currie, Sutherland.

### **RHUBARB MARMALADE**

Chop fine 2 quarts rhubarb, add 1 quart sugar, cover, let stand overnight. In the morning put in the grated rind and juice of 1 orange and  $\frac{1}{2}$  cup walnuts cut fine. Bring to boiling point, let simmer till thick.—Mrs. T. Sauer, Mt. Carmel, N. D., U. S. A.

### **GRAPE JAM**

Wash the fruit and remove the skins. Put the pulp and skins in separate dishes. Cover the skins with water and cook. Cook the pulp until the seed separates. Strain the pulp into the skins. Boil from 8 to 10 minutes. Add sugar, allowing  $\frac{3}{4}$  cup sugar to 1 cup fruit. Boil for 3 to 5 minutes after sugar is added. Pour into sterilized glasses and seal when cold.—Mrs. B. Illerbrun, Shaunavon, Sask.

### **BLACKBERRY JAM**

6 cupsfull of blackberries,  $\frac{1}{2}$  cup water, 6 cups sugar, 2 oranges, 1 lemon. Cook blackberries in water till soft. Rub through sieve, add sugar, the rind of one orange, the juice of 2 oranges and juice of one lemon. Boil gently and stir frequently until thick, turn into sterilized jars and seal.—Mrs. J. Boyd, Abbotsford, B. C.

### **STRAWBERRY JAM**

4 cups strawberries (rounded measure), 4 cups sugar,  $\frac{1}{2}$  large lemon (cut in slices). Put the sugar and berries and lemon slices in kettle. Put on stove and stir until sugar is dissolved. Boil at a full rolling boil for 12 minutes. Remove scum that collects. Remove the lemon slices and pour into sterilized jars. Seal with paraffin when cold.—Mrs. A. Schmidt, Wales, N.D.

### **CARROT & APPLE & PEACH CONSERVE**

1 pint diced carrots, 1 pt. tart apples, 1 cup cut up peaches, 3 cups of sugar, juice of 1 lemon. Mix ingredients, simmer until mixture is clear. Put in jars and when cold cover with wax.—Mrs. E. C. Craig, Saskatoon, Sask.

### 1-2-3 MARMALADE

1 grapefruit, 2 lemons, 3 oranges, sugar, water. Wash fruit and cut in thin slices, then in thin strips. Discard the seeds. Add 2½ cups boiling water for each cup of fruit and allow to stand overnight. In the morning boil briskly for one hour and 30 minutes, uncovered. Add sugar, ¾ cup for each cup of juice. Boil until syrup will jelly about 5 minutes. This makes 1½ to 2 quarts.—Mrs. Mike O'Niell, Oxford, Ont.

### PEAR AND GINGER JAM

4 lbs. pears, ¾ cup water, 3 lbs. sugar, 2 lemons, 1 oz. preserved ginger. Pare, core and cut the pears in pieces. Cook with the water until the fruit is tender. Add the juice and grated rind of the lemons, the ginger and sugar and cook till jam-like. Bottle and seal.

Substitute for the ginger a small tin of drained crushed pineapple.—Cecile Desnoyers, Weyburn, Sask.

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## PICKLES and RELISHES

### NINE DAY PICKLES

4 quarts of cucumbers, 2 quarts water, 1 cup salt. Heat water and salt and pour over cucumbers hot. Let stand 3 days. Draw off. Heat this brine again, pour hot over cucumbers. Let stand 3 days more. Drain. Take 2 quarts water and 1 tbs. powdered alum. Heat and pour over cucumbers. Let stand 6 hours. Drain. Take 1 quart of white vinegar, 3 pints white sugar, whole spices tied in a bag. Heat and pour over cucumbers. Draw off each day for 3 days, heat and pour back. Finally after the third day put away either in crock or bottle.—Mrs. J. F. Kennedy, 218 9th Street East, Saskatoon, Sask.

### PIMIENTO PICKLES

Slice 7 large dill pickles, about  $\frac{1}{4}$  inch slices. Boil 1 cup vinegar,  $1\frac{3}{4}$  cup sugar, 1 can pimientos (cut up). Boil until pimiento's flavor. Then pour over cucumbers and let come to boil. Seal and let stand 1 week.—Mrs. Chas. Payne, Clarion, Iowa, U. S. A.

### GHERKINS

Wipe 8 quarts cucumbers, put in jar and add 1 cup of salt dissolved in 2 quarts of boiling water, let stand 3 days. Drain, bring to boiling point, pour over cucumbers, and again let stand 3 days. Drain wiped cucumbers and pour over one gallon boiling water in which 1 tbs. of alum has been dissolved let stand 6 hours, then drain and rinse thoroughly. Cook cucumbers 3 minutes in the following: 1 gallon vinegar, 4 red peppers, 2 sticks cinnamon, 2 tbs. allspice, 2 tbs. of cloves, 1 $\frac{1}{2}$  cups white sugar.—Mrs. R. Cole, Hamilton, Ont.

### SPREAD FOR SANDWICHES

1 small tin pimientos put through mincer, 1 small onion minced fine, 5 hard boiled eggs, chopped fine,  $\frac{1}{2}$  pkg. McClaren's cheese, 1 cup walnuts finely chopped, salad dressing to mix for spreading.—Mrs. George Lveepky, Rosthern, Sask.

### THREE DAY PICKLES

1 quart cucumbers, 1 quart onions, 1 quart cauliflower. Make a brine with  $\frac{2}{3}$  cup of salt in water. Let stand overnight. Second morning make syrup of: 3 or 4 cups white sugar, 2 quarts vinegar, 1 tbs. pickling spice,  $\frac{1}{4}$  tsp. alum, Third morning boil up syrup and pour over pickles in sealers.—Mrs. N. Gregory, Brighouse, B. C.

### OLIVETS

Cut small cucumbers in inch cubes. Let stand over night in cold water. In morning pack in jars and pour following mixture over. 1 pint vinegar, 1 pint water, 1 cup sugar,  $\frac{1}{2}$  cup salt, 4 tsps. mustard seed. Ready for use in a month.—Mrs. A. J. Webster, Midgell, P.E.I.

### PICKLED ONIONS

Peel small onions silver (skins preferred). Put them in strong salt brine, cold, and let stand for 2 days. Take out of brine and put in fresh water (no salt), for one day; take out and drain. Take 2 cups of water to 1 cup strong vinegar,  $\frac{1}{2}$  cup white sugar and a tbs. pickling spices. Prepare as much of this solution as you think you will need for your onions. Boil it for 5 minutes, let cool. Fill sealers with onions and cover with cold vinegar and seal. Onions put up this way will always stay crisp and tender and white.—Mrs. D. Taggart, Brandon, Man.

### CUCUMBER PICKLES

Slice lengthwise, but do not peel cucumbers. Soak in brine, made of one cup of salt to two cups of water for a day and a night. Remove from brine, rinse in cold water, drain and pack in jars. Add 1 tbs. brown sugar, 1 stick cinnamon and 1 tsp. cloves to every quart of vinegar. Bring to boil and pour over cucumbers. For sweet pickles use 1 cup sugar to 1 quart of vinegar.—Mrs. W. R. Burnett, Sutherland, Sask.

### CRABAPPLE RELISH

7 lbs. crabapples, 2 oranges, 6 lbs. sugar, 1 tsp. of cloves, 1 tsp. of cinnamon, 1 pint vinegar, 1 lb. raisins, core and chop the crabapples, add spices, vinegar, and sugar, cook until thick, about 5 minutes before removing from fire add juice and grated rind of orange. Pour into hot jars and seal.—Miss Mary H. F. McDonald, Greenfield, Ontario.

### RHUBARB RELISH

1 quart rhubarb, cut fine, 2 large onions, cut fine, 1 pint of vinegar, 1 tbs. salt,  $2\frac{1}{2}$  cups brown sugar, 1 tsp. cloves, 1 tsp. cinnamon,  $\frac{1}{4}$  tsp. of red peppers.—Mrs. S. Batten, Sutherland, Sask

### INDIA RELISH

4 qts. of cucumbers (take out seeds), 2 qts. onions, 6 green peppers (take out seeds), 12 cups of vinegar, 8 cups brown sugar, 3 tsps. celery seed, 3 tsps. mustard seed, 2 spice bags and in each put 2 tbs. of pickling spice, 1 tbs. cloves, 1 tbs. allspice. Let vinegar, sugar and spices come to a boil. Then put in pickles and cook 20 minutes, bottle in air-tight jars,  $\frac{1}{2}$  cup salt to 4 qts. of pickles. Salt pickles which have been put through food chopper and let stand over night. Drain for 2 hours. — Mrs. J. Ellinghausen, Ferndale, Michigan.

### SWEET MUSTARD PICKLES

6 qts. chopped cucumbers, 1 qt. pickling onions, 1 large head cauliflower, 3 bunches of celery, 3 green or red peppers. Salt the above mixture overnight, then drain well. Then take  $\frac{1}{2}$  gal. vinegar, 3 or 4 cups of brown sugar, 2 tbs. mustard seed, 2 tbs. celery seed,  $\frac{2}{3}$  cup of flour or more,  $\frac{1}{2}$  cup mustard, 2 tbs. tumeric. Mix the last three ingredients in cold vinegar. When nearly cooked add flour, mustard and tumeric.—Mrs. B. Donnelly, Sheenboro, Que.



### CUCUMBER OR TOMATO RELISH

9 large cucumbers, 4 large onions, put through a mincer and sprinkle with salt and let stand over night. In the morning drain well. Put 3 cups of vinegar, 1½ cups sugar, ½ cup flour, mix all together, add 1 tbs. celery seed, 1 tbs. mustard seed. Add pickles and boil 5 minutes, mix in seeds and bottle.—Mrs. Grayce Richardson, Saskatoon, Sask.

### GREEN TOMATO PICKLES

1 peck green tomatoes, 1 doz. onions, ½ pkg. pickling spice. Cut up tomatoes and onions, sprinkle each layer with salt, cover and leave over night. Drain off pickle and cover with vinegar. Add 2 lbs. brown sugar, spice, and boil until tender. Seal in air tight sealers.—Mrs. K. A. Webster, Midgell, P.E.I.

### TOMATO CELERY RELISH

12 large ripe tomatoes, 2 large onions chopped, 1 head celery, chopped, ½ cup sugar, ½ cup vinegar, 1 tsp. salt, 1 tsp. pepper. Peel and dice the tomatoes and add the rest of the ingredients. Cook 10 minutes. Seal while hot in sterilized jars.—Mrs. Isabel McDonald, Greenfield, Ont.

### BEAN PICKLE

1 peck beans, cook ½ hour in slightly salted water and drain. Dressing—1 cup mustard, 1 cup flour, 2 tbs. celery seed, 1 dessert spoon of tumeric, 2½ lbs. white sugar, 2½ pts. hot vinegar. Cook 3 minutes and add beans. Cook all 2 mnutes and bottle while hot.—L. M. Webster, Prince Albert, Sask.

### CHOW CHOW

1 can tomatoes, 6 large onions cut small, 1 head celery cut fine, 1 cup of brown sugar, 1 tsp. salt, 1 tsp. pepper, 1 tsp. celery seed, 2 tsps. whole spice tied in bag, 1 pint vinegar. Boil gently until thick.—Mrs. E. Bouchis, Saskatoon, Sask.

### CUCUMBER PICKLES

4 qts. sliced cucumbers, 1 qt. vinegar, 3 tbss. salt, 1tbs. mustard, 5 tbs. white sugar, simmer slices with the above covered, about 10 minutes. Drain, place slices in sterilized jars and cover with hot syrup made of 3½ cups vinegar, 3 cups white sugar, 2¼ tsp. celery seed,, 2¼ tsp. of cassia seed. Boil until sugar is dissolved and pour over pickles and seal.—Mrs. B. Seebach, Ferndale, Michigan.

### KLONDYKE PICKLES

12 large green cucumbers, 6 large onions, 1 tsp. curry powder, ½ tsp. tumeric, 3 cups sugar, 1½ tbs. flour, 1 quart vinegar. Method—Peel the cucumbers and slice thin, slice onions also. Place in separate bowls., sprinkle generously with salt, allow to stand over night. Mix curry powder, tumeric and a little cold vinegar, bring to a boil, add well drained cucumbers and onions. Cook until tender, then add flour mixture. Let boil up once then seal.—Mrs. Stanley Tondevoid, Weyburn, Sask.

### **CUCUMBER PICKLES FOR DIABETICS**

6½ pints vinegar, 2½ pints water, ½ cup salt, ½ cup ground mustard, 1 tsp. powdered alum, 1 tsp. saccharine, 2 tbs. mixed pickling spice. Wash and dry cucumbers, pack in clean glass jars, pour above cold mixture over them and seal.—Mrs. L. Thomson, Sutherland, Sask.

### **CATSUP**

Cook 1 gallon of ripe tomatoes. Strain and boil again about 15 minutes until quite thick. Before taking off stove add; 1 tsp. salt, 1 tbs. mustard seed, ½ tbs. whole allspice all tied in a muslin bag. At the same time add 1 tbs. sugar, 1 tea cup vinegar and seal air tight. — Mrs. J. R. Brown, Clifton, P.E.I.

### **CHILI SAUCE**

2 pks. ripe tomatoes, 2 green peppers, 10 onions, chop all fine, 1 cup salt, 4 cups vinegar, 4 cups sugar, ½ pkg. mixed spices, 2 tsps. cinnamon and cloves. Boil together 2 or 3 hours on slow fire.—Mrs. J. W. Webster, Sutherland, Sask.

### **CUCUMBER SALAD**

Salt over night. Peel and slice 6 or 8 large cucumbers. In the morning drain and add; 1 qt. onions, cut up, 1 tbs. mustard, 1 deserts- spoon tumeric, scant, 1 pint of vinegar, ½ pint water, 2 cups brown sugar, 3 tbs. flour. Mix flour and dry ingredients together. Moisten with vinegar and add to the cucumbers and onions. Boil a few minutes till thick like cream, seal in jars.—Mrs. J. Finnegan, Detroit, Michigan.

### **SWEET RED PEPPER MIXTURE**

12 sweet red peppers, remove seeds, and cut in very small strips, 2 lemons cut in quarters, 1½ lbs. granulated sugar, after the peppers are cut put into granite sauce pan. Cover with cold water and boil one minute. Then add lemon and cover with cider vinegar (about 1 cup). Boil ½ hour, then add sugar and boil until thick. Remove lemon and scrape out pulp, then return pulp to mixture. Stir well, put into jelly glasses.—Mrs. J. Rowe, Verdun, Quebec.

### **CELERY RELISH**

1 qt. chopped celery, 1 cup chopped white onions, 2 large red peppers, 2 large green peppers, 1 tsp. salt, 1 pint vinegar, ½ cup sugar, 1 tsp. of mustard. Chop the celery and onion and cook them separately in salted water until they begin to be tender. Drain them, add the chopped peppers. Add the other ingredients and cook until tender. Bottle in air tight jars.—Mrs. T. Schmidt, Wales, N. D.

### **BEET RELISH**

2 cups chopped cooked beets, 2 cups shredded cabbage, ½ cup grated horseradish, 1 cup sugar, 4 tsp. salt, ¼ tsp. pepper, 2 cups vinegar.—Mrs. L. J. Longre, Qu'Appelle, Sask.

### WINTER SALAD

1 cauliflower,  $\frac{1}{2}$  cabbage, 1 cucumber (large), 1 quart onions, 2 heads celery, 2 quarts vinegar, 1 cup flour, 4 cups brown sugar, 1 tsp. tumeric, 1 tsp. celery seed,  $\frac{1}{4}$  cup mustard. Prepare all vegetables and put through food chopper. Then boil for 10 minutes in brine and strain. (Brine made up of 1 cup salt to gallon of water). Boil vinegar, mix flour, mustard, brown sugar, tumeric, celery seed, in enough cold vinegar to make a paste. Add hot vinegar, and boil until it begins to thicken. Pour over vegetables, mix well and bottle.—Mrs. M. Bell, Qu'Appelle, Sask.

### SLICED DILLS

Soak small cucumbers in cold water overnight and in the morning slice and put in jars with some dill. Pour mixture of  $1\frac{1}{2}$  cups sugar, 1 small cup salt, 1 pint vinegar,  $1\frac{1}{2}$  qts. water. Boil all together for 3 minutes and pour over, a little alum in each jar.—Mrs. Lorine Reid, Maple Creek, Sask.

### SWEET CUCUMBER PICKLES

12 large green or ripe cucumbers, 6 white onions, 2 cups white sugar, 1 tbs. celery seed, 1 tbs. mustard seed, 1 small red pepper. Method: Peel and cut cucumbers into small pieces, sprinkle lightly with salt, slice onions and put alternate layers of onions, cucumbers. Let stand overnight, drain almost cover with vinegar, boil till clear.—Mrs. E. Hogan, Saskatoon, Sask.

### ICICLE PICKLES

Cut cucumbers in strips. Soak overnight in cold water. In morning rinse. Make syrup of: 4 cups vinegar, 1 cup water, 2 cups sugar  $\frac{1}{2}$  cup salt. Boil. Pack cucumbers in sterilized sealers, pour hot syrup over. Add 1 tsp. of celery seed to each jar and seal.—Janet Mason, 503 Avenue F North, Saskatoon, Sask.

### SWEET CHILI SAUCE

20 large ripe tomatoes, 2 green peppers, 4 peaches, 4 pears, 4 onions, 2 tbs. salt, 3 cups white sugar,  $2\frac{1}{3}$  cups vinegar, pickling spice (about 3 tbs. tied in a bag). Cut the tomatoes, peppers, peaches, pears and onions. Put in kettle with the vinegar, sugar, salt and spices. Boil until thick.—Mrs. J. J. McCusker, Regina, Sask.

### DILL PICKLES

About 10 cucumbers, dill, 2 tbs. salt, 2 little pieces of garlic, about  $\frac{1}{2}$  tsp. pickling spice, enough water to fill jar. Method—Wash the cucumbers and put them in the sterilized jar. Then add salt, garlic, dill, pickling spice and water into the jar. Put top on jar tight and shake well.—Mrs. A. Krutko, Sutherland, Sask.

### **CORN CATSUP**

20 large cobs of corn, 4 large onions, 2 green peppers, 1 red pepper, 1 large cabbage,  $\frac{1}{2}$  cup salt,  $\frac{1}{2}$  cup sugar, 1 tsp. dry mustard, 2 tsp. celery seed, 2 tsp. tumeric powder, 1 qt. vinegar,  $\frac{1}{2}$  cup flour or enough to thicken. Cut corn off cobs; chop cabbage, onions, and peppers. Pour over  $\frac{1}{2}$  quart vinegar. Heat to boiling point. Mix flour, mustard, tumeric, salt and seeds with  $\frac{1}{2}$  quart vinegar. Pour into kettle and boil for 30 minutes. Seal while hot.—Mrs. Olivier Phaneuf, Quebec, Que.

### **NINE-DAY SWEET PICKLES**

In open crock. 4 qts. cucumbers, 4 qts. onions, 2 cauliflowers. After preparing the above put in brine for 3 days, then soak in water for 3 days and drain off water. Cover pickles with weak vinegar, simmer slowly till tender, then draw off, add a small piece of alum, pour over pickles. Leave stand 4 hours, make syrup. 4 lbs. white sugar, 3 pts. of white vinegar, 1 oz. whole allspice, 1 oz. cassia buds. Bring this mixture to a boil and pour over pickles. Draw syrup off next day, reheat and pour over pickles again. 3rd day draw off syrup, reheat, allow mixture to remain on pickles.—Mrs. J. Schreiber, Saskatoon, Sask.

### **HOSTESS AND SWEET WAFER PICKLE**

(Don't peel cucumbers)

4 quarts of cucumbers not too large, slice not too thick, cover with weak brine, let stand overnight. Drain. Syrup— $1\frac{1}{2}$  quarts of diluted vinegar, 4 lbs. white sugar, 1 oz. celery seed, 1 oz. allspice berries or buds, 1 oz. stick cinnamon. Bring syrup to boiling point, pour over sliced cucumbers, let stand 24 hours, pour off, bring syrup to boiling point, pour over the cucumbers and seal. Keep in real cool place. These can be kept in open crock, covered to keep contents cool.—Mrs. J. J. Clendenning, Saskatoon.

### **SWEET CUCUMBER PICKLES**

9 quarts cucumbers, 3 qts. onions, 1 cauliflower. Put in brine strong enough to float an egg. Let stand 2 days. Then put in 1 tbs. powdered alum, and let come to a scald. Drain and put in crock. 8 lbs. white sugar, 1 gallon cider vinegar,  $\frac{1}{16}$  dram oil of cinnamon,  $\frac{1}{2}$  oz. oil of allspice,  $\frac{1}{4}$  oz. oil of cloves (get these at druggist's). Let come to a scald and pour over pickles. Stir several times while cooling. When cool, can be bottled, but also keep perfectly in crock.—Mrs. H. C. Morrow, Saskatoon, Sask.

### **CUCUMBER RELISH**

1 quart cucumbers, 1 quart onions, 1 quart cabbage, 1 quart vinegar, 4 peppers (2 red and 2 green), 3 tsp. mustard, 3 tsp. tumeric, 3 cups white sugar (or less if desired), 1 cup flour. Put cucumbers, onions, cabbage, peppers through food chopper, sprinkle with salt and let stand overnight. Next morning drain well. Mix tumeric, mustard, sugar and flour and vinegar. Add prepared vegetables, bring to a boil and boil for 20 minutes. Seal at once.—Mrs. J. D. McNulty, Saskatoon, Sask.

### CROCK PICKLE

A grape basket of cucumbers (small), wash. Sprinkle  $\frac{3}{4}$  cup of salt over cucumbers and cover with boiling water and let stand overnight. Drain in the morning and wipe.  $\frac{1}{2}$  cup mixed spice, 4 tbs. of salt, 4 tbs. sugar, 2 tbs. dry mustard,  $\frac{1}{2}$  gallon white wine vinegar (or enough to cover). Every morning for 6 mornings add 1 cup white sugar and stir with wooden spoon.—Mrs. Tommy Moore, Vancouver, B. C.

### BREAD AND BUTTER PICKLES

12 large cucumbers, 5 large onions, 3 cups sugar, 3 cups vinegar, 3 tbs. mustard seed, 3 tbs. celery seed, 1 tsp. tumeric,  $\frac{1}{2}$  tsp. ginger. Slice and peel cucumbers and onions, about  $\frac{1}{4}$  inch thick. Sprinkle well with salt and leave for 2 hours. Drain and cook until tender not soft, in vinegar, spices and sugar. Mix the tumeric and ginger with a little cold vinegar. Seal in jars while hot.—Mrs. J. Sabo, Sutherland, Sask.

### FRUIT RELISH

3 large cooking pears, 3 large peaches, 3 small onions,  $\frac{3}{4}$  cup sugar,  $1\frac{1}{2}$  cups vinegar, 2 tsp. salt, 4 medium ripe tomatoes, dash of cayenne, 1 green pepper, dash of cinnamon, 3 large apples, dash of cloves. Peel fruit and vegetables. Cut pepper in half and remove core and seeds. Put all through food chopper, add sugar, vinegar, salt and cayenne. Cook slowly for about 2 hours or until thick, add the spices. Turn into clean hot jars and seal.—Miss Spellesey, Regina, Sask.

### RHUBARB RELISH

7 lbs. rhubarb, 4 lbs. sugar, 6 tsp. cinnamon, 1 tbs. cloves, 1 cup of vinegar. Cook until no form of rhubarb left. Nice with chicken or cold meats.—Mrs. E. H. Henley, Saskatoon, Sask.

### APPLE CHUTNEY

12 large apples, 4 small onions, 1 green pepper, 1 cup seeded raisins, 4 cups vinegar, 3 cups brown sugar, 1 tbs. salt, 4 tbs. whole mixed spice. Method—Chop apples, onions, green pepper and raisins fine, add vinegar, sugar, spices (tide in bag), salt. Cook until tender, usually  $1\frac{1}{2}$  hours. Seal in jars. This is very good.—Mrs. H. Wood, Sutherland, Sask.

### CARROT and BEAN PICKLE

Cook beans and carrots separately and put salt on beans and carrots, then make the dressing: 2 cups strong vinegar, 2 cups water, 2 cups white sugar, 4 dsp. mustard, 4 dsp. flour, 1 tsp. pepper, 1 tsp. tumeric, 1 tsp. curry powder. Cook the above dressing and then pour it over carrots and beans.—Mrs. M. Iwanitha, Sutherland, Sask.

### TOMATO CHUTNEY

10 lbs. ripe tomatoes, 3 lbs. chopped apples, 2 oz. red peppers, 3 oz. ground ginger, 1 lb. raisins,  $1\frac{1}{2}$  lbs. brown sugar,  $2\frac{1}{2}$  qts. vinegar. Simmer, not boil for 8 hours.—Mrs. W. E. Walter, Saskatoon, Sask.



### ICICLE PICKLES

50 or 75 pickling cucumbers. Immerse pickles in ice water for 2 hours before peeling. Peel and cut lengthwise in quarters. Pack in sealers, adding 1 stick of celery, 1 slice of onion, 1 tsp. mustard seed and pinch of tumeric (in each sealer). Boil 1 qt. vinegar,  $\frac{1}{2}$  cup salt, 2 cups sugar, pour over pickles and seal.—Miss Adelaide Rheinskin, Saskatoon, Sask.

### CHILE SAUCE

30 ripe tomatoes peeled, 6 pears chopped, 6 peaches chopped, 1 small bunch of celery cut fine, 3 red peppers, 2 tbs. salt,  $\frac{1}{3}$  cup spice tied in bag, 6 onions cut fine, 1 qt. vinegar, 4 cups brown sugar. Boil until thick, then seal.—Kathleen Sutherland, Sutherland, Sask.

### GREEN TOMATO OLIVES

3 qts. small green tomatoes, 3 cups white sugar, 2 cups mild vinegar, 1 stick cinnamon. Boil the sugar, cinnamon and vinegar together to a thin syrup. Peel tomatoes and boil in salted water till tender but not soft. Then place on platter to dry for 2 hours. Stick a clove on top of each tomato and pour hot syrup on top. Then each day for 2 days pour off syrup. Reheat and add again. On third day heat tomatoes and syrup together then seal.—Mrs. Phillips, Colfax, Sask.

### NINE DAY PICKLES

Cut up 4 qts. cucumbers, put in crock. Dissolve 1 cup of salt in 2 qts. boiling water. Pour over cucumbers and leave for 3 days. Drain off. Reboil and pour over cucumbers for 3 more days. Repeat once more. Pour off brine and pour 1 gal. boiling water and 2 tsp. alum powder over the cucumbers and let stand for 6 hours. Drain off. Make a syrup of 4 lbs. of sugar,  $1\frac{1}{2}$  qts. vinegar diluted, 1 oz. celery seed, 1 oz. cinnamon stick, 1 oz. allspice berries. Pour over pickles and seal.—Mrs. G Gibbs, Saskatoon, Sask.

### SWEET INDIA RELISH

2 qts. of cucumbers chopped, 1 qt. of onions chopped, 1 qt. of green tomatoes chopped, 3 green peppers, 3 red peppers chopped, 1 large head of celery. Remove seeds from cucumbers and peppers. Put through chopper: The onions, cucumbers, tomatoes and peppers. Cut the celery fine with a knife. Drain well, then add  $\frac{1}{2}$  cup salt to the above mixture except the peppers, and let stand overnight. The next morning drain well for several hours, not forgetting to drain peppers too. Syrup—2 pts. of white vinegar (measure by cupfuls, and add as many cups of brown sugar as vinegar). Put in vinegar, 1 tsp. of celery seed, 2 tsp. mustard seed, 1 tsp. of ground ginger, 2 tsp. ground cinnamon, 1 tsp. black pepper. Spice bag of 2 tbs. of whole pickling spice, 1 tsp. whole cloves, 1 tsp. whole allspice. Let syrup and spices boil well, then add pickles. Make a paste of the following and add to pickles:  $\frac{1}{3}$  cup of flour,  $\frac{1}{3}$  cup of mustard, 1 tsp. of tumeric. Wet paste with a little cold vinegar. Cook slowly for 15 minutes, stirring frequently. Use coarse knife of chopper, except for peppers, use finer knives. Don't put celery through chopper.—Mrs. P. Slaterry, Sutherland, Sask.

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### **SWEET DILL PICKLES**

Slice cucumbers in salt water overnight. Leave peelings on. In the morning take 2 cups of white sugar, 2 cups of vinegar, 1 cup of water, mixed pickling spices. Put cucumbers in this, let come to a good boil. Seal while hot, put a piece of dill in each jar, about a gallon of cucumbers for this juice.—Miss Emma Slattery, Sutherland, Sask.

### **MOTHER'S PICKLES**

1 qt. raw cabbage (chopped), 1 qt. boiled beets (chopped), 2 cups of sugar, 1 tbs. salt, 1 tsp. pepper,  $\frac{1}{4}$  tsp. red pepper, 1 cup grated horseradish. Cover with cold vinegar, seal tight.—Mrs. E. Desnoyers, Weyburn, Sask.

### **CARROT PICKLES**

Cook young carrots till tender, cut in halves according to size. Make a syrup of 1 cup of sugar, 1 cup of vinegar and spices to taste. Cook the carrots in boiling syrup for 5 minutes, seal in jars. Cooked carrots may be placed in hot vinegar, sealed for sour pickles.—Minnie St. Onge, Weyburn.

### **FRUIT RELISH**

20 ripe tomatoes chopped 8 peaches, 8 pears, 4 cups granulated sugar, 1 qt. of white vinegar, 2 tbs. of salt, 6 large onions cut fine, 2 peppers red or green, 2 tbs. whole spice tied in a bag. Bring all to a boil. Then allow to simmer slowly for 2 hours. Put through colander (if you desire) and bottle.—Mrs. C. Berini, Sutherland, Sask.

### **CROCK PICKLES**

1 tsp. alum, 3 qts. cold water, 1 qt. vinegar,  $\frac{1}{3}$  cup mustard,  $1\frac{1}{2}$  cups brown sugar,  $\frac{1}{3}$  cup salt, 1 tbs. pickling spice. Mix together and pour in scalded crock, wipe cucumbers clean and add as picked.—Mrs. G. Duquette, Weyburn, Sask.

### **RHUBARB RELISH**

Clean and cut into very small pieces 1 qt. rhubarb and 1 qt. onions. Add 1 pint vinegar. Stir in 1 tbs. of salt and 3 cups of brown sugar. Season with 1 tsp. each of cinnamon, allspice and ginger. Simmer slowly and add pepper to taste.—Doris E. Macleod, Charlottetown, P.E.I.

### **CHILI SAUCE**

18 ripe tomatoes peeled, 3 large onions, 1 head of celery, 1 red pepper, 1 green pepper, 2 cups of vinegar, 1 tbs. salt, 1 small cup of sugar. Cook  $1\frac{1}{2}$  hours. Mixed pickling spices in bag.—Mrs. F. McRae, Saskatoon, Sask.

### **BREAD AND BUTTER PICKLES**

6 qts. sliced green cucumbers, 12 onions sliced,  $\frac{1}{2}$  cup salt. Let stand 3 hours, 2 qts. vinegar, 8 cups sugar white, 1 tsp. cloves, 1 tsp. celery seed and mustard seed, 1 tsp. tumeric. Boil and add cucumbers and onions. Let simmer about 10 or 15 minutes. Seal.—Mrs. W. Menzies, Weyburn, Sask.

### **TOMATO MUSTARD**

40 ripe tomatoes, 18 ripe onions, ½ lb. mustard, 3 pints vinegar, 4 red peppers, 2½ cups white sugar, ½ cup salt, 1 tbs. tumeric, 1 tbs. curry powder, 1½ cups flour. Boil tomatoes and onions 2 hours, then strain, add 2 pts. of the vinegar, leaving out 1 pt. for mixing with spices and flour. Chop peppers fine before putting them in. Stir the cold mixture in. Let boil for 15 minutes. Seal.—Mary K. Cole, Hamilton, Ont.

### **MINT JELLY**

4 lbs. green grapes, sugar. Bunch of mint green pure food coloring. Wash grapes and heat slowly until soft enough to crush. Add the washed mint leaves which have been bruised. Cook together until soft. Pour into jelly bag and drain. Measure juice and bring to boil. Add 1 lb. sugar to 2 cups juice. Cook 10 to 15 minutes. Add coloring to produce delicate green. Turn into hot glasses and seal.—Mrs. G. W. Macleod, Charlottetown, P.E.I.

### **SWISS CHARD PICKLES**

4 lbs of white stalks from swiss chard boiled in salted water till tender, drain. Dressing: 3 cups of sugar, ½ cup flour, ½ cup mustard, 1 tbs. of celery seed, 1 tbs. tumeric, 3 cups vinegar, ½ cup water. Boil well, then add cooked swiss chard.—Miss Eileen Craig, Sutherland, Sask.

### **BEEF RELISH**

12 large beets, 6 onions, 3 red peppers, 1¼ cups white sugar, 1 pint white vinegar, add more if not enough. Cook beets in salted water, peel, put onions, beets and red peppers through food chopper. Place in sauce pan, add vinegar, sugar and salt to taste. Bring to boil, simmer 15 minutes and seal.—Mrs R. Wilson, Regina, Sask.

### **BREAD AND BUTTER PICKLES**

12 large cucumbers, 5 large onions, 3 cups sugar, 1 tbs. mustard seed, 1 tbs. celery seed, 3 cups vinegar, 1 tsp. tumeric, ½ tsp. ginger. Slice the cucumbers and onions ¼ inch thick, sprinkle well with salt and leave for 2 hours. Drain and cook until tender (not soft) in vinegar, sugar and spices. H. Larson, Sutherland, Sask.

### **SPANISH SAUCE**

1 doz. green or ripe tomatoes, 1 doz. apples, 6 large onions, 2 green peppers, 1 red pepper, 5 cups vinegar, 5 cups sugar, 1 tsp. cinnamon, 1 tsp. ginger, salt to taste. Put through mincer and boil until thick.—Mrs. J. Lang, Sutherland, Sask

### **DILL PICKLES**

3 cups of water, 1 cup of vinegar, 3½ tbs. salt. Boil the mixture and pour over fresh washed cucumbers in two quart sterilized sealers. In each sealer have also about three sprigs of dill. Before sealing add ¼ tsp. of powdered alum. Store in cool dark place 3 or 4 months before using.—Mrs. J. Enright, Saskatoon, Sask.

### CRABAPPLE PICKLES

Select good apples, take out the blossom end. Steam until a fork will readily pierce them. Prepare a rich syrup of 3½ lbs. sugar to one pint of vinegar. Add 1 tbs. pickling spice (tied in bag). Bring to a boil. Put in apples. Let simmer quietly for 2 minutes, put in jars and seal.—Mrs. R. Gibbs, Sutherland, Sask.

### RIPE CUCUMBER PICKLES

Peel 12 ripe cucumbers and take out seeds. Cut in squares or long pieces, not too thick. Put in enamel dish; shake salt over. Leave 4 hours. Drain well. Peel 6 large onions or 12 small ones and add to above. Then take 2 cups vinegar and 2 cups sugar and bring to boil. Add cucumbers and onions and let boil 20 minutes. Now make dressing of 3 tbs. flour, 4 tsp. mustard, ½ tsp. tumeric, ¼ tsp. curry powder, ¼ tsp. black pepper. Mix with ½ cup vinegar. Boil all together until transparent.—Mrs. D. J. Mahoney, Saskatoon, Sask.

### CUCUMBER PICKLE

2 qts. cucumbers chopped, 2 qts. onions chopped, 2 qts. of cauliflower chopped, 6 green peppers chopped. Sprinkle with salt and let stand overnight. Drain in the morning and add: 8 cups brown sugar, ½ gal. vinegar, 2 oz. celery seed (1 tbs. is an oz.) Let come to a boil and add: 1 cup flour, 2 oz. ground mustard, ½ oz. tumeric moistened in water.—Ruby M. Pickwell, Wilkie, Sask.

### LAST OF THE GARDEN RELISH

2 cups of green tomatoes chopped, 2 cups cucumbers finely sliced, 2 cups onions, 2 cups sweet red pepper chopped. Soak overnight using ½ cup of salt to 1 qt. water. Drain in morning. Cook the following: 1 bunch of celery cut fine, 2 cups diced carrots. Drain and add: 1 can kidney beans, 1 can lima beans. Make a syrup of 3 cups vinegar, 3 cups sugar, 3 tbs. of mustard seed. Boil all green things in syrup, add to vegetables. Boil and seal. Makes 3½ qts.—Mrs. E. McCormick, Wheaton, Min.

### CORN RELISH

1½ doz. ears of corn, 1 cabbage, 1 stock of celery, 2 green peppers, 2 qts. of vinegar (not too strong), ¼ tsp. cayenne, 2 cups sugar, 1 cup flour, 4 onions, ½ cup salt, ½ tsp. each of mustard and tumeric. Method: Cut corn off cob, put cabbage through chopper, cut celery fine and onions and peppers. Pour ½ of vinegar over vegetables and boil. Mix remaining ingredients and vinegar and pour on vegetables and simmer 40 minutes. Seal in sterilized bottles. Canned corn niblets will take the place of corn.—Mrs. Hooper, Sutherland, Sask.

### CHERRY OLIVES

Fill 1 qt. jar with washed cherries. Add 1 tbs. salt, 1 tbs. sugar, ½ cup malt vinegar. Fill jars with cold water. Seal. Shake every day for about 1 month. Ready to use in 6 weeks.—Mrs. L. E. Macleod, Charlottetown, P.E.I.

### DILL PICKLES

3 qts water, 3 cups vinegar, 1 cup salt. Put cucumbers in cold water overnight. In the morning wipe off, and pack in sealers. Put a spray or two of dill. Bring the above to a boil and pour over cucumbers and seal—Mrs. J. D. Jones, Sutherland, Sask.

### CUCUMBER RELISH

2 qts. cucumbers chopped fine, 2 qts. cauliflower chopped fine, 2 onions chopped fine. Sprinkle each with salt and let stand overnight. Drain and add: 7 cups brown sugar, 2 qts. diluted white vinegar, 2 red peppers or 1 can pimientos, 2 oz. mustard seed. Cook until tender, then add 1 cup of flour, 2 tbs. mustard, 1 tbs. tumeric, mixed with water. Boil and seal.—Mrs. F. C. Smith, Sutherland, Sask.

### GREEN TOMATOES SANDWICH SPREAD

2 qts. green tomatoes chopped fine, 1 pt. chopped onions, 3 red peppers (take out seeds), 3 green peppers and chopped fine, 1 head of celery chopped fine. Mix all and sprinkle with  $\frac{1}{2}$  cup salt, let stand overnight. In the morning rinse with cold water, squeeze dry. Then add 2 cups white sugar, 1 pt. vinegar, 1 tbs. mustard. Boil 30 minutes, add 1 qt. of miracle whip. Then seal.—Mrs. W. Chambers, Sutherland, Sask.

### SANDWICH SPREAD OR RELISH

7 large cucumbers chopped fine. Sprinkle with salt, let stand overnight. Drain well. Sauce:  $2\frac{1}{2}$  cups vinegar, 3 cups white sugar, 2 cups hot water,  $\frac{1}{2}$  cup of flour, 3 tbs. mustard,  $\frac{3}{4}$  tbs. tumeric, 2 peppers chopped, 1 tbs. butter, 1 cup thick sweet cream. Add 1 tin pimentos. Boil 20 minutes.—Mrs. Dan Boak, Edwin, Man.

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## VEGETABLES

### "STRING BEANS"

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### CANNED VEGETABLES—BEANS, PEAS or CORN

8 cups beans, 3 cups water, ½ cup salt, ½ cup sugar. Make syrup of water sugar and salt. Boil a few minutes, add vegetables and boil 11 minutes. Pack in sterilized jars. If too salty when opened let stand in fresh water an hour.—Mrs. A. S. Smith, Moosomin, Sask.

### TO CAN GREEN PEAS or BEANS

6 cups of water, 1 cup of sugar, 1 cup of salt. When this starts to boil, put beans or peas. Boil beans 10 minutes, peas 7 minutes. Can right away in jars, have good rings. When open jars drain well, and let stand in clear water overnight or can be reheated in water just like fresh.—Mrs. R. O'Brien, Sutherland, Sask.

### CANNED TOMATOES

Pick ripe any number, scald for 2 minutes, then put cold water and peel. Put in sterilized sealers whole. 1 tbs. sugar, 1 tsp. salt to a quart and seal, put in pan of hot water, seal. Put in pan of warm water, put in oven for 20 minutes, seal again (tighter).—Mrs. Comiskey, Sutherland, Sask.

### CANNED BEETS

Boil the beets till tender, drop in cold water, remove and skin. Warm the jar and, as fast as the beets are skinned, drop them in until the jar is nearly full. To 1 pt. vinegar add 2 cups sugar, set on stove and let come to a boil. While boiling, pour over the beets until the jar is running over. Drop in a few cloves and allspice, then seal.—Mrs. Cummins, Saskatoon, Sask.

### CANNED TOMATO JUICE

Cut tomatoes and cook until all the juice is extracted. Strain and boil with a little salt, put in hot sterilized jars and seal.—Mrs. J. Laliberte, Sutherland, Sask.

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## MEATS and SUPPER DISHES

### STIFATO

3 lbs. beef, onions, 1 small can tomatoes,  $\frac{1}{2}$  cup olive oil,  $\frac{1}{2}$  cup of vinegar, 1 tbs. mixed spice, salt and pepper, 1 tbs. butter. Cut meat into pieces about two inches square. Place meat in bottom of kettle. Cover with onions (leave whole, if medium size, otherwise, cut in half). Add tomatoes, olive oil, vinegar, mixed spice, salt, pepper and butter. Simmer slowly at least two and a half hours.—Mrs. B. W. Hoeschen, Saskatoon, Sask.

### CHICKEN SALAD LOAF

2 cups cooked chicken cut in cubes,  $\frac{1}{4}$  cup sliced stuffed olives,  $\frac{1}{4}$  cup sliced green peppers,  $\frac{3}{4}$  cup chopped celery, 1 cup heavy mayonnaise, 1 cup heavy whipping cream, 1 tsp. gelatine. Put 1 tbs. cold water over gelatine and melt over steam. Whip cream stiff and add to the mayonnaise. Stir in other ingredients. Fill a mold brushed with olive oil. Cover well and place in refrigerator. To serve—unmold on crisp green lettuce and surround with red radishes and sections of gold and white hard-cooked eggs. Pass tiny hot baking powder biscuits with this dish.—Mrs. E. J. Leicester 612 Saskatchewan Crescent East, Saskatoon, Saskatchewan.

### SPANISH STEAK

Take 2 lbs. round steak cut thick, 2 carrots and 2 onions. Brown both sides of steak, also carrots and onions. Place steak in stew pan with carrots and onions on top. Add water to cover. Seasoning to taste and gently stew for  $1\frac{1}{2}$  hours. Just before serving thicken with a tbs. flour. Mixed to a smooth paste and add a dash of ketchup.—Mrs. Davenport, 509 Avenue I North, Saskatoon, Sask.

### BRISKET STEW.

3 lbs. brisket of veal, 6 small potatoes, 4 parsnips, 1 small cabbage, 4 small carrots, 6 small onions, 1 sprig parsley, 1 cup soaked dried lima beans, 4 small turnips, 2 tsp. salt,  $\frac{1}{8}$  tsp. pepper. Method—Wipe meat, cut up, put in kettle, add boiling water to cover, lower heat and simmer until tender, about  $2\frac{1}{2}$  to 3 hours. Prepare vegetables and add (excepting the cabbage, potatoes and parsnips) 1 hour before stew is done. Add potatoes, parsnips and cabbage half an hour before done. Skim of fat while still hot.—Katrine Urban, Saskatoon, Sask.

### CHICKEN KING CROQUETTES

4 tbs. shortening, 5 tbs. flour, 1 tsp. pepper, 1 cup milk, 2 cups of cooked chicken cut in small pieces,  $\frac{1}{2}$  cup bread crumbs, 1 egg slightly beaten with 1 tbs. of water. Method—Melt shortening in pan, add flour, salt and pepper and blend. Add milk and cook until smooth and thick, remove from fire and add chicken. Spread mixture in pan and chill. Cut with a biscuit cutter and roll in crumbs. Fry in lard or shortening 1 inch deep in heavy frying pan rather hot or until brown. Drain and serve with cream or mushroom sauce.—Marie Urban, Bruno, Sask.

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### SWISS STEAK

Take round steak 1½" thickness. Pound flour on both sides. Have hot pan with dripping. Cut onion in small pieces and brown on both sides. Add boiling water to cover. Add cloves, salt and pepper and cook 2 hours. Water may be added if necessary. When almost ready to serve add 2 cups tomato and a little parsley. Remove steak to platter. Thicken gravy if necessary—pour it over the steak. Remember it must be simmered gently or meat will be tough.—Mrs. Hendren, 504 Lansdowne Ave., Saskatoon, Sask.

### CREAMED CHICKEN

Add 2 cups diced left over chicken to 2½ cups of medium white sauce. Then add 2/3 cup cooked peas or cooked mushrooms. Serve hot on toast points. Garnish with slices of hard cooked eggs.—Mrs. W. T. White, Fort San, Saskatchewan.

### GOULASH

1 lb. hamburger, 2 cups onions sliced, ½ cup hot water, 1 can of spaghetti in tomato sauce, salt and pepper to taste. Brown meat and onions. Add spaghetti, salt and pepper. Put in dish, bake in oven ½ hour until nice and brown.—Mrs. H. D. Stewart, Sutherland, Sask.

### PORCUPINES

1 lb. hamburger, ½ cup uncooked rice, 1 small onion, ½ can tomato catsup, 1 cup milk, 1 tsp. of baking powder. Mix all together and bake in casserole for 1 hour without lid on casserole. Cover and bake ¾ hour with lid on.—Mrs. Rice, Prince Albert, Sask.

### SPAGHETTI MEAT LOAF

1 lb. ground steak, 1 egg, 1 tsp. salt, ¼ tsp. pepper, 17-oz. tin of spaghetti, 1 onion (put through chopper). Mix thoroughly. Put into buttered pan. Bake in moderate oven, 370° F. for 1 hr. Garnish platter with lettuce and hard boiled eggs and sprinkle loaf with cheese. — Mrs. J. J. O'Neill, Saskatoon, Sask.

### SUPREME CHICKEN

Cook one large chicken (4 lbs.) until tender—pick meat from bone and grind fine through chopper—add 4 eggs beaten separately. Stir mixture until smooth, then add 1 1/3 cups thick cream, salt and pepper and a few drops of onion juice. Turn into buttered moulds and bake 30 minutes.—Mrs. A. E. Vossberg, Saskatoon, Sask.

### MEAT LOAF

1 lb. beef, ½ lb. veal, ½ lb. side bacon, 2 eggs, 1 cup bread crumbs, 1 small tin tomatoes, pepper and salt. Grind beef, veal and bacon together. Add eggs, bread crumbs, tomatoes, pepper and salt. Line dish with slices of side bacon and bake in hot oven (400 degrees) 35 to 40 minutes.—Mrs. Bernadine Bujala, Saskatoon, Sask.

### CABBAGE ROLLS

1 cup boiled rice, 1 lb. hamburger, 1 large cabbage, 1 can tomatoes or tomato juice, salt and pepper. Method: Remove large outer leaves of cabbage, place in boiling water for about 3 minutes or until cabbage is pliable but will not break. Mix raw hamburger and boiled rice and seasoning together. Roll 1 large tbs. of meat mixture in a cabbage leaf. Place this in a pot or pyrex dish and pour tomatoes over them. If boiled cook 15 minutes and if baked cook longer. Serve hot, using the tomato juice as a sauce.—Miss P. Hnatuk, Saskatoon, Sask.

### STEAK AND KIDNEY PIE

2 cups cubed steak, 2 kidneys, salt and pepper, cold water, 3 tsp. of flour. Biscuit dough. Method: Soak kidneys overnight in salt water. Drain, cut steak and kidneys into 1" pieces, add fresh cold water and cook till tender. The steak may be cooked with the kidneys. When tender add the flour to thicken which has been made into a paste. Some like a few chopped onions added, add seasoning. Place meat in a loaf tin. Roll out biscuit dough and put it over the meat. Bake in a moderate oven till brown.—Miss M. Hall, Saskatoon, Sask.

### YORKSHIRE PUDDING

1 pint of milk, 2 eggs, 6 tbs. flour, pinch salt. Method.—Mix salt and flour, add milk gradually, add beaten eggs and beat to a smooth thick paste. Cover a baking pan with a generous amount of hot beef dripping and put batter into it. Bake in a hot oven 25 minutes.—Mrs. Hocksworth.

### HAMBURGER BALLS

1 lb. hamburger, 1 very small onion, 1 tin tomato soup. Salt and pepper to taste. Add salt, pepper, chopped onion and flour to meat, enough flour to form balls. Have soup hot, drop meat balls in. Let simmer for half hour.—Mrs. F. Caswell, Sutherland, Sask.

### RICE SAUSAGE

Serves 6. 1 cup cooked rice, ½ lb. sausage (pork), 1 cup of bread crumbs, 1/3 cup tomato pulp or 1 small can tomato soup, 2 tbs. salt celery, 1 tbs. chopped onions, ¾ tbs. salt, pepper. Method: Fry sausage which has been cut in small pieces till brown. Mix all together and put in casserole, set in pan of hot water and bake 45 minutes, or add a little water to the casserole and bake without the pan of water for ½ hour.—Mrs. D. Coulthand.  
—Saskatoon, Sask.

### PARK AVENUE MEAT LOAF

2 tbs. chopped onions, 2 tbs. butter, 2 cups cooked ground beef, 3 tbs. minute tapioca, ½ cup stock or milk, ¼ cup ketchup, salt and pepper to taste. Method—Saute onions in butter, combine with remaining ingredients in order given. Turn into greased loaf pan. Bake in hot oven 30 minutes. Unmold and serve with cooked carrots, string beans and potatoes.—Elsie Holfels, Bruno, Sask.

### BEEF LOAF

2 lbs. ground beef (raw), 2 medium sized onions (chopped),  $\frac{1}{2}$  can of catsup,  $1\frac{1}{2}$  cups bread crumbs,  $\frac{1}{2}$  to  $\frac{3}{4}$  cup milk, 2 eggs well beaten, salt and pepper to taste. Mix altogether and bake in oven in loaf tin about 1 hour. Serve either hot or cold.—Elsie Weaver, Sutherland, Sask.

### SHEPHERD'S PIE

Peel and slice 2 lbs. potatoes, cut up 1 to 2 lbs. cold cooked beef, lean and fat together. Place potatoes in pie dish and add  $\frac{1}{4}$  pint of beef gravy. Season with pepper and salt pinch of sage. Add 2 onions cut in 4 pieces, place the meat over the potatoes and add more potatoes over the meat. Pour dripping over top layer of potatoes. Cover with paste and make hole in centre, through which pour a little beef broth once or twice while cooking, bake in hot oven about  $\frac{3}{4}$  hour.—Mrs. J. Keller, Humboldt, Sask.

### MEAT FRITTERS

This is a good way to use up cold meat. Mince finely any sort of cold meat. Season well and add a little chopped parsley. Mix  $\frac{1}{2}$  tsp. baking powder and a pinch of salt in  $\frac{1}{2}$  cup flour. Add 1 well beaten egg and  $\frac{1}{4}$  cup milk. Beat well, then stir in meat. Make some fat boiling hot in frying pan. Drop spoonfuls of mixture into the hot fat, fry light brown on both sides and serve immediately.—Miss I. Van Kory, Saskatoon, Sask.

### MEAT ROLL

1 lb. minced steak,  $\frac{1}{2}$  lb. minced ham, 1 cup bread crumbs, salt and pepper to taste. Mix all together and put in a well scalded and floured cloth, after you tie the ends give it a roll to shape it. Boil 3 hours while it is hot. Sprinkle it well with toast crumbs. When quite cold serve it sliced as required. (It may be steamed instead of boiled.)—Mrs. R. Van Kory.

—Sutherland, Sask.

### CHILI CON CARNE

1 can tomatoes, 1 lb. kidney beans, 1 lb. hamburger steak, 2 qts. of water, 1 onion, 2 tbs. butter and 1 tbs. flour. Fry steak until crumbled fine, add onion and fry again, then add to beans, tomatoes and water and boil slowly for at least one hour, adding some water at intervals. Stir flour into melted butter, add to the liquid. Salt and add pinch of chili pepper or cayenne pepper just before serving.—Mrs. Ph. Gutchenritte, Davidson, Sask.

### SAVORY SUPPER DISH

$1\frac{1}{2}$  lbs. veal cutlets, 3 large carrots, 2 large onions,  $2\frac{1}{4}$  tsp. salt,  $\frac{1}{3}$  tsp. pepper, 6 tbs. flour,  $1\frac{1}{2}$  cups water,  $1\frac{1}{2}$  cups milk. Method: Slice the carrots in thin lengthwise strips and lay in baking dish. Slice onions thinly and place on top of carrots. Roll cutlets in the salt, pepper and half of the flour, and brown in pan, place this on top of onions. Pour water in the pan that the cutlets were browned in and add remainder of flour and the milk. Pour this mixture over meat and vegetables. Bake in a slow oven for  $1\frac{1}{2}$  hours.—Miss Peggy Coulthard, Saskatoon, Sask.

### PINEAPPLE SLICES

First mixture: 1 cup flour, 2 tbs. butter, 1½ eggs, 1 tbs. sugar, 1 tsp. baking powder. Cream butter and sugar, add flour and baking powder sifted. Beat 3 eggs in measuring cup and add half of them to the above mixture. Put in pan about 7" x 11". Cover with a layer of good quality crushed pineapple, well drained. Second mixture: 2 cups cocoanut, 1 tbs. melted butter, 1 cup sugar, 1½ eggs. Mix carefully and spread evenly on first mixture. Bake in a moderate oven for 30 minutes.—Mrs. W. J. Parker, Saskatoon, Sask.

### MEAT BALLS

2 lbs. hamburger, 1 small onion, salt and pepper, 1 egg, salt and pepper to taste. Mix together and roll in balls, fry in shortening until brown. Put into deep dish and pour 2 cans of tomato soup over it, and bake ½ hour. Serve with noodles.—Mrs. J. Wirtz, St. Benedict.

### MEAT LOAF

2 lbs. hamburger, 1 egg beaten, 1 cup bread crumbs, 1 small onion, ½ tsp. sage, ¼ tsp. celery salt, ½ cup tomato juice, ½ cup milk, 1 or 2 tbs. tomato catsup, pepper and salt, 2 hard boiled eggs. A drop of garlic juice adds to flavor. Cook in loaf tin in a pan of water about one hour. Place the hard boiled eggs in the centre of the loaf end to end. Serve with gravy in the pan or with hot tomato soup.—Evelyn Whalen, 24 Frontenac Apts., Regina, Sask.

### WELSH RAREBIT

1 tbs. butter, ½ lb. cheese (thinly sliced), 3 tbs. cream or ale, ¼ tsp. salt, ¼ tsp. mustard, ¼ tsp. Worcestershire sauce. Method: Put all ingredients into a double boiler and cook until thick and creamy. Serve quickly on hot toast or baking powder biscuits. The rarebit may be paced under the broiler for a few minutes to brown on top if desired.—Mrs. K. Hornby, Jr.

—Sutherland, Sask.

### CHEDDAR CHEESE RING

1 onion (chopped), shortening, 1 green pepper (chopped), parsley, 3½ cups cooked rice, 1½ cups grated cheese, pepper and salt. Method: Saute onions and peppers in hot fat, add tomatoes and rice and let simmer until rice has absorbed all the liquid, then add cheese and seasonings, mix lightly and pack in a greased ring mold. Keep hot until ready to serve, then unmold on a large chop plate. Fill centre with creamed canned peas, beans or corn.—Miss Gladys Griese, Killaloe, Ont.

### CHEESE DUMPLINGS IN TOMATO SAUCE

Put 1 can tomato soup and 1 cup water and seasonings in a saucepan. Lightly mix 2 cups prepared biscuit flour, 1 cup of grated cheese, 1 tbs. of onion, add about ¼ cup milk to make a soft dough. When soup boils, drop in the dumpling dough from a teaspoon. Cover closely and cook slowly and do not uncover for 20 minutes. These dumplings are very nice served with buttered string beans or broccoli.—Miss E. Hefford, Birmingham, Eng.

### CHEESE SOUFFLE

2 tbs. butter, 3 tbs. flour,  $\frac{1}{2}$  cup scalded milk,  $\frac{1}{2}$  tsp. salt, f. g. pepper,  $\frac{1}{4}$  cup grated cheese, 5 eggs. Make a thick white sauce of first 5 ingredients. Add the cheese, remove from fire and add to well beaten egg yolks. Cool mixture and fold in stiffly beaten egg whites. Turn on to buttered baking dish, place in pan of hot water and bake in moderate oven until firm (45 minutes.)—Mrs. R. P. Strickland, Saskatoon, Sask.

### CHEESE CROQUETTES

$\frac{3}{4}$  cup milk, 3 tbs. butter, 4 tbs. flour,  $\frac{3}{4}$  cup cheese (grated),  $\frac{1}{2}$  tsp. salt, 1 tsp. onion. Method: Make all into a thick sauce and when cheese is melted remove from heat and when quite cold, form into small balls or cut in squares, roll in egg and bread crumbs and fry in deep fat or brown very carefully in a small amount of fat. Serve with tomato sauce. A finely chopped hard boiled egg or one third cup of boiled rice may be added to the sauce. Add 2 tbs. cold water to the beaten egg in which they are rolled.—Mrs. R. Bettker, Bergheim.

### MACARONI AND CHEESE

For sauce. 1 cup macaroni,  $\frac{1}{4}$  cup cheese (grated),  $1\frac{1}{2}$  cups white sauce, some buttered crumbs, 1 cup milk, 2 tbs. flour, 2 tbs. butter,  $\frac{1}{4}$  tsp. salt. Cook 1 inch pieces of macaroni in 2 qts. of boiling, salted water for 20 to 40 minutes. To make white sauce: Melt butter in a sauce pan and combine with flour and salt, add milk and stir until cooked and smooth. Stir cheese into hot sauce and put into a buttered baking dish in layers with macaroni, sprinkle buttered crumbs on top and brown well in hot oven for 20 minutes.—Mrs. H. B. Hornby, Sr., Sutherland, Sask.

### CORN AND CHEESE TIMBALES

1 egg, 1 cup milk, 1 tsp. salt, 8 tbs. grated cheese, 1 cup canned corn, pepper, 1 tbs. of minced pimento may be added. Mix all together and pour in a greased pan, set in a pan of hot water and bake in a slow oven until firm, about 30 minutes.—Mrs. Reg. Price, Birmingham, Eng.

### SCALLOPED ONIONS IN CASSEROLE

6 medium onions, 1 can tomato soup,  $\frac{1}{2}$  cup milk,  $\frac{1}{4}$  tsp. salt,  $\frac{1}{2}$  cup buttered bread crumbs. Parboil onions 15 to 20 minutes in salted water. Drain, place in buttered casserole. Add tomato soup and salt to milk. Pour over onions, sprinkle with buttered bread crumbs. Bake in a moderate oven for 15 to 20 minutes.—Mrs. Albert Gracey, 608 Ominica East, Moose Jaw.

#### **DEVILLED EGGS (with cheese)**

4 hard boiled eggs, 1 tsp. vinegar,  $\frac{1}{4}$  tsp. each: mustard, salt and pepper, grated cheese. Cut eggs in half and remove yolks, mash all together and make into balls and refill egg whites. Serve on lettuce with salad dressing or they may be served with cheese sauce.—Carrie Myketuk.

—Sutherland, Sask.

#### **CHEESETTES**

Cubes of fresh bread  $1\frac{1}{2} \times 1\frac{1}{2}$  inches, nippy cheese (grated), 1 tbs. butter (melted), 1 egg. Beat egg, add butter, dip squares of bread in mixture and then roll in cheese. Bake in hot oven  $350^{\circ}$ , until cheese is melted. Good for afternoon tea instead of sandwiches especially in winter.—Jean Rowles, Sutherland, Sask.

#### **CHEESE PASTE for SANDWICHES**

1 cup cheese (grated), 1 tsp. salt,  $\frac{1}{2}$  cup tomato catsup, 2 tsp. nuts (chopped), pepper and a little chopped onion or onion juice. Mix all together and beat well. Spread between thin slices of bread. Enough for 24 sandwiches.—Mrs. Myketuk, Sutherland, Sask.

#### **CHEESE CASSEROLE**

$1\frac{1}{2}$  cups soft bread crumbs,  $1\frac{1}{4}$  cups nippy cheese (grated), 2 cups milk, 2 tsp. melted butter, 1 tsp. salt,  $\frac{1}{8}$  tsp. pepper, 2 egg yolks (beaten lightly), 2 egg whites (beaten stiff), a shake of paprika. Method: Scald milk and pour over crumbs, add cheese, seasoning, butter and slightly beaten egg yolks, pour into a buttered baking dish and sprinkle with paprika. Place in a pan of hot water and bake in a moderate oven 40 minutes or until brown.—Elizabeth Rowles, Sutherland, Sask.

#### **NEW FRIDAY DISH**

1 can of mushroom soup, same amount of milk, 1 medium size tin of tuna fish broken up into small pieces. 2 cups potato chips broken up. Heat the soup and milk, but do not boil. Add the tuna fish, season to suit with salt and pepper and, lastly add the potato chips. Serve on heated chow mein noodles or toast. Get crisp hard noodles.—Mrs. Nied, St. Cloud, Minn.

#### **SPANISH SAUCE**

1 cup cooked rice, 1 stalk celery, 1 large onion, 1 green pepper, 1 small can tomatoes. Season. Fry celery, onion, pepper in bacon fat. Add rice and tomatoes. Sometimes I cook  $\frac{1}{4}$  cup more rice and use large can tomatoes. Chopped fried bacon is very good added. Nice for lunch.—Teresa McMillan, Detroit, Michigan, U.S.A.

#### **ITALIAN RESOTTI**

1 small pkge. rice, 1 large onion,  $1\frac{1}{2}$  cups canned tomatoes,  $\frac{1}{4}$  lb. cheese. Boil rice and onions, add tomatoes to stock or gravy. Add cheese last, salt and pepper. Simmer slowly for 15 or 20 minutes.—Mrs. H. Lovell.

—Saskatoon, Sask.



### SCALLOPED TOMATOES WITH CHEESE

1 can tomatoes, salt and pepper, 1½ tsp. finely chopped onions, 1 cup coarse cracker or biscuit crumbs, ½ cup grated nippy cheese, ½ tsp. of paprika, ¼ tsp. dry mustard. Method: Place layer of tomatoes and half of onion in baking dish, season and add half of crumbs, add remaining tomatoes, onions and crumbs, add cheese, sprinkle with paprika and mustard and bake 25 minutes at 375°. Serves 6.—Mrs. T. Rowles, Sutherland, Sask.

### PINEAPPLE TOP-KNOTS

2 slices bread, ½ tbs. melted butter, 3 tbs. grated cheese, 1 slice of cooked ham, 1 slice ripe tomato, 1 slice canned pineapple. Place 1 round of bread on an oiled baking sheet. Brush with melted butter. Sprinkle with grated cheese. On top place a folded slice of ham and a slice of tomato. On top place the other slice of bread. Brush with melted butter and sprinkle with grated cheese. Top with a slice of pineapple. Secure with toothpicks. Bake in a hot oven (450°F.) until the cheese is a delicate brown. Garnish and serve hot.—Mrs. J. J. McGrath, Saskatoon, Sask.

### TOMATO, BREAD AND CHEESE LUNCH

6 or 7 slices of buttered bread, ½ lb. cheese, 2 eggs, ½ tsp. salt, 2¼ cups canned tomatoes with juice, 1 tsp. grated onion, pepper. Cut bread and cheese into small cubes and arrange in alternate layers in a buttered baking dish. Beat eggs slightly and combine with tomatoes, salt, pepper and onion. Pour this mixture over the bread and cheese and bake in a moderate oven 375°F for about ¾ hour. Serve hot, serves 6.—Mrs. F. Collins.

—Sutherland, Sask.

### SHRIMP-TOMATO SUPPER DISH

Melt 1 tbs. butter in saucepan, add 1 can tomato soup, 1 cup milk and a pinch of soda, when hot add can of shrimps cleaned and 1 cup of cooked rice. Serve on toast or crackers with bacon.—Mrs. L. Burke, Saskatoon, Sask.

### CREAMY OMELET

Separate whites and yolks of six eggs. Add to yolks ½ tsp. flour, ½ tsp. salt, little pepper, beat well with Dover beater. Add 6 tbs. milk or cream, beat lightly into egg yolks. Add ¼ tsp. cream tartar to egg whites, beat very stiff. Fold whites carefully into yolk mixture. Put two scant tbs. butter into omelet pan, cover tightly, cook until set, but over-cooking toughens.—Mrs. J. A. Elhatton, Saskatoon, Sask.

### CREAMED TUNA FISH AND PEAS

2 tbs. minced onion, 4 tbs. butter or substitute, 3 tbs. flour, ½ tsp. salt, dash pepper, 2 cups rich milk or evaporated milk, 2 tsp. lemon juice, 1 13-oz. can tuna fish, 2 cups canned or cooked fresh peas. Cook onion in butter in top of double boiler until soft. Add flour, salt and pepper. Blend. Add milk slowly, stir and cook until smooth. Cover and cook 10 minutes. Add lemon juice, flaked tuna fish and peas. Heat.—Mrs. E. F. Sheffer.

—Saskatoon, Sask.

### ASPARAGUS AND HARD-COOKED EGG CASSEROLE

5 hard-cooked eggs, 1 tin asparagus cuts, 1½ cupfuls of medium white sauce, 1 tbs. of melted butter, salt and pepper to taste, 1 cupful of bread crumbs. Sprinkle 1/3 of bread crumbs in the bottom of buttered baking dish. Add one half of asparagus. Next add layer of sliced hard-cooked eggs. Season with little salt and pepper and add part of white sauce. Add another part of the bread crumbs, the remainder of the asparagus and sliced hard-cooked egg and the white sauce. Sprinkle the remaining bread crumbs on top, along with the melted butter. Bake in a moderate oven 375°F. for 25 to 30 minutes. Approximately eight servings.—Mrs. Emmett Hall, Saskatoon.

### STUFFED BAKED POTATOES WITH CHEESE

Bake as many potatoes as needed, when cooked cut in two lengthwise, remove pulp, but do not break skins, mash pulp with salt and pepper, butter and hot milk and a little parsley, beat until fluffy. Put back into potato shells and sprinkle with grated cheese and put back into hot oven and quickly brown.—Mrs. Gilbey, Sutherland, Sask.

### TUNA FISH CORN CAKES

1 cup canned corn, ¼ cup catsup, 3 tbs. flour, 1 tsp. salt, 2 eggs beaten, 2 tins tuna (breast of chicken tuna). Shred tuna, add other ingredients and form into round cakes. Fry in hot fat until brown. Serves six.—Mrs. R. J. MacDonald, Detroit, Michigan

### TUNA FISH SUPPER DISH

In greased casserole place layer of cooked potato chips, layer of tuna fish, (alternate until filled.) Over this pour one can mushroom soup. Place in oven to heat.—Mrs. J. D. Jones, Saskatoon, Sask.

### FISH BATTER

Mix well until all lumps are out of 5 tbs. flour and ½ cup water, small tsp. salt, small tsp. corn starch. Have ready deep fat in pan and heat until it smokes. Have fish wiped dry, and when this is ready, add: 1 small tsp. egg powder (not eggs), 1 small tsp. baking powder. Mix all together. Dip fish in batter and fry on both sides until a golden brown. This amount of batter will do for 4 slices of fish, if more is needed increase accordingly.—Mrs. W. Heath, Sutherland, Sask.

### MOULDED HALIBUT

1 lb. lean halibut, 1 cup bread crumbs, ½ cup cream, ¼ tsp. tobasco sauce, ¼ tsp. worcestershire sauce, ½ tsp. salt, 1 tb. sherry, 1 tbs. lemon juice, 4 egg whites. Put halibut through the coarse meat chopper. Add to the raw fish the bread crumbs cooked in cream. then the seasonings and the wine. Beat stiff the whites of the eggs and add to the fish mixture. Bake in a buttered mould in a moderate oven until brown.—Mrs. Harold Weir.

—Saskatoon, Sask.

### **PINEAPPLE TOP-KNOTS**

(Serves One)

2 slices bread,  $\frac{1}{2}$  lb. melted butter, 3 tsp. grated cheese, 1 slice cooked ham, 1 slice ripe tomato, 1 slice canned pineapple. Place one round of bread on an oiled baking sheet. Brush with melted butter. Sprinkle with grated cheese. On top place a folded slice of ham and a slice of tomato. On top place the other slice of bread. Brush with melted butter and sprinkle with grated cheese. Top with a slice of pineapple. Secure with toothpicks. Bake in a hot oven (450°F.) until the cheese is a delicate brown. Garnish and serve hot.—Mrs. J. J. McGrath.

### **SANDWICH FILLING**

1 small tin pimentos, 1 small bottle stuffed olives,  $\frac{1}{2}$  small bottle gherkins chopped fine, 1 cup butter, 1 cup granulated sugar, 1 cup white vinegar, 1 cup sweet cream, 3 tsp. mustard, 2 tbs. flour. Cook in double boiler until thick. Add 1 cup grated cheese, when cheese is melted add the pimentos, olives, gherkins. Boil 10 minutes. Bottle.—Mrs. James Bell, Qu'Appelle, Sask.

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1 c boiled rice (cold)  
1 egg  
1 c milk  
1 1/2 c flour  
4 tsp B. Powder  
1/2 tsp salt

Line muffin tin with bacon  
then fill with batter. Bake in

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## **SALADS and SALAD DRESSINGS**

### **FRENCH DRESSING**

1 dessert spoonful olive oil, 1 dessert spoonful vinegar, 1 dessert spoonful cotton seed oil, salt pepper and paprika, 1/3 tsp. sugar. Rub salad bowl with garlic.—Mrs. Jack Egbert, Wainwright, Alta.

### **SALAD DRESSING**

Beat 3 eggs, 1 tsp. salt, ½ tsp. pepper, 4 tsps. mustard, a piece of butter, ½ cup sugar, 2 tsps. flour, ½ cup milk, ¾ cup vinegar. Boil slowly in double boiler.—Gwen Morgan, Aberdeen, Sask.

### **TOMATO SANDWICH FILLING**

1 can of tomato soup, 2 or 3 eggs, 1 cup grated cheese. Heat soup, add cheese and when dissolved add well beaten eggs, and stir till thick.—Marie Walter, Saskatoon, Sask.

### **WALDORF SALAD**

Mix equal parts of celery and apple, cut in small uniform pieces, (¼ cup each) Add enough salad dressing to moisten the salad, 1 tbs.. Garnish with celery tips, chopped nuts or pimento. Arrange neatly on the lettuce leaf.—Mrs. R. C. Zakariasen, Delia, Alta.

### **PLAIN SALAD DRESSING**

3 eggs , well beaten,, ¾ cup white sugar, 2 tsps. mustard, 2 tsps. flour, ¾ cup vinegar. Mix all together and cook in double boiler. As you remove from the stove add one cup sweet or sour cream.—Jennie White, Fort San, Sask.

### **FRUIT SALAD DRESSING**

Bring to a boil, 1 cup crushed pineapple and ½ cup sugar. Thicken with 2 tsps. cornstarch. Add 1 cup salad dressing and cool. Add 1 cup cream whipped stiff. This makes 1 quart.—Nell white, 1007 Lansdowne Avenue, Saskatoon, Sask.

### **SANDWICH SPREAD**

3 hard boiled eggs, 3 pimentos, 1 cup salad dressing, 1 lb. of cream cheese, butter the size of an egg. Put eggs through food chopper, add the warm salad dressing and cheese. Beating until cheese is melted.—Vivian Mitchner, Sutherland, Sask.

### **SALAD DRESSING**

1 cup brown sugar, 2 tsp. salt, 2 tsp. mustard, 1 tsp. pepper, 2 tbs. flour, 1 tbs. butter, 1 1/3 cups milk, 2/3 cup vinegar, 3 eggs. Mix dry ingredients together. Add butter and milk. Add vinegar to eggs and add to mixture last.—Mrs. C. H. Rawlinson, Qu'Appelle, Sask.

### SALAD DRESSING

1 egg, 1 cup sugar,  $\frac{1}{2}$  cup vinegar,  $\frac{1}{2}$  cup water, 2 dessert spoons corn starch, 1 dsp. mustard, 1 tsp. salt,  $\frac{1}{3}$  tsp. pepper. Beat all together in a double boiler and cook till thick.—Mrs. Ken. Taylor, 520 Avenue J, North, Saskatoon, Sask.

### FRUIT SALAD

2 oranges, 3 bananas,  $\frac{1}{2}$  lb. malaga grapes, 9 slices of pineapple, cubed, 12 walnuts. Mix fruit and serve salad dressing on top or add fruit salad dressing to moisten or salad dressing only. May be served in orange cups.—Mrs. W. Wood, Sutherland, Sask.

### TUNA FISH SALAD

$\frac{1}{2}$  envelope granulated gelatine, 2 tbs. cold water, 1 tsp. salt, 1 tsp. mustard, a little paprika, yolks of 2 eggs,  $1\frac{1}{2}$  tbs melted butter,  $\frac{3}{4}$  cup of milk, 2 tbs. vinegar,  $\frac{1}{2}$  cup chopped celery. Soak gelatine in cold water for 5 minutes. Mix egg yolks with seasonings, add butter, vinegar and milk. Cook over boiling water until mixture thickens, add melted gelatine. Mix fish with celery and add gelatine above mixtures. Turn into moulds. It is attractive garnished with stuffed olives. Salmon, lobster, crab or shrimp may be substituted for tuna.  $\frac{1}{2}$  cup of salad dressing added to the above will improve its taste.—Jean McCusker, Saskatoon, Sask.

### FROZEN PINEAPPLE SALAD

1 cup shredded pineapple, 1 cup finely shredded cabbage,  $\frac{1}{2}$  cup shredded almonds, 1 cup shredded celery, juice 1 lemon, 1 cup whipped cream, 1 cup mayonnaise,  $\frac{1}{2}$  tsp. salt,  $\frac{1}{2}$  tsp. paprika. Add juice of 1 lemon to the shredded cabbage, pineapple, celery and almonds, add mayonnaise, whipped cream, salt and paprika. Turn in freezing tray and freeze  $1\frac{1}{2}$  to 2 hrs. or till firm. Serve sliced on tomatoes, jelly or fresh tomatoes and crisp lettuce and garnish with mayonnaise and radish rose.—Mrs. Harry Atkinson, Sutherland, Sask.

### SUNSHINE SALAD

Peel, stone and halve yellow peaches. For each salad prepare one. Peel oranges and slice each in 4 thick slices providing 2 slices for each salad. Fill cavities in peaches with cottage cheese. Perch maraschino cherry on top. Overlap slices of orange in centre of bed of lettuce, placing stuffed peaches on either side. Serve with **Banana Mayonnaise**—1 large ripe banana mashed to a pulp. Moistened with a little fruit juice, peach, pineapple or orange will do. Add  $\frac{1}{2}$  cup mayonnaise and little heavy cream.—Beryl McGuirk, Hardisty, Alberta.

### TOMATO JELLY

1 can tomatoes,  $\frac{1}{2}$  bay leaf, 1 tbs. gelatine, 2 cloves,  $\frac{1}{2}$  tsp. salt,  $\frac{1}{2}$  cup water, 2 cups chopped celery. Add seasoning to tomatoes. Boil 15 minutes. Dissolve gelatine in water and add to tomatoes. Strain into molds. Cool and when firm place on lettuce and garnish with chopped celery and mayonnaise.—Mrs. E. J. Murphy, Saskatoon, —Mrs. Jas. Rogers, Edgeley, Sask.

### TUTTI FRUTTI SANDWICH SPREAD

1 pkg. cream cheese (3 oz.), 2 tbs. butter, 3 tbs. orange juice, 1 tbs. syrup,  $\frac{1}{2}$  cup chopped pimento, 1 cup chopped walnuts,  $\frac{1}{2}$  tsp. salt. Cream the cheese; gradually add butter, orange juice and syrup. When well blended, add chopped pimento, nuts and salt, mix well.—Mrs. Dick Anderson, Johnsonburg, Penn.

### BOILED SALAD DRESSING

2 tbs. flour, 3 tbs. granulated sugar,  $\frac{1}{2}$  cup vinegar, 1 egg or 2 egg yolks, 2 tsp. butter, 1 cup boiling water or milk, 1 tsp. salt, 2 tsp. mustard, speck of cayenne. Mix dry ingredients and add to beaten egg. Then add milk, butter, and cook in a double boiler. When it begins to thicken add vinegar slowly. Cook until thick.—Christina McRae.

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### ABBREVIATIONS

tsp.—teaspoon  
lb.—pound

tsb.—tablespoon  
oz.—ounce

### FOODS FOR CROWDS

#### Amounts Required To Serve One Hundred Persons

Soup .....	5 gallons
Butter .....	4 pounds
Rolls .....	18 dozen
Cream .....	3 quarts
Coffee .....	2½ pounds (5 gals. water)
Ice Cream .....	13 to 16 quarts
Potatoes (mashed) .....	30 pounds ( $\frac{1}{2}$ bus.)
Potatoes (creamed or scalloped) .....	20 pounds
Pies .....	Twenty
Vegetables (canned) .....	4 No. 10 Cans
Mayonnaise .....	2 quarts
Fruit Salad .....	18 quarts
Vegetable Salad .....	20 quarts
Potato Salad .....	24 quarts
Roast Beef, Lamb or Ham .....	40 pounds
Fish .....	40 to 50 pounds
Oysters .....	12 quarts
Cabbage (slaw) .....	12 pounds

#### Cocoa for 100 Persons

3 cups cocoa, 4 cups sugar,  $\frac{1}{2}$  tsp. salt, 1 qt. warm water, 2 qts. boiling water, 16 qts. warm milk. Mix cocoa, sugar, salt and warm water together until smooth. Add boiling water and boil 10 minutes. Pour into hot milk, bring to boiling point, stirring constantly, and beat with an egg beater for a few minutes. Keep hot over boiling. Serve with whipped cream.

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## COOKIES and SMALL CAKES

### PERKINS

3 cups flour, 3 cups oatmeal put through food chopper, 2½ cups brown sugar, 1½ cups butter and lard (mixed), ¾ cup golden syrup, 2 eggs, 6 tsp. soda (small), 2 heaping tsp. ginger, allspice and cinnamon. Mix dry ingredients, rub in shortening, heat syrup, add 2 beaten eggs and mix. Make in balls the size of large marbles and bake 7 or 8 minutes.—Mrs. E. W. Virtue.  
—Saskatoon, Sask.

### SHORTBREAD

1 cup butter, 1 cup icing sugar, ½ cup corn starch, 2½ cups flour (with second grade flour use 1 cup of corn starch and only 2 cups of flour.)  
—Edith Kirk, Swan River.

### HORSESHOES

¼ lb. butter, 3 tbs. cream, 2 egg yolks, salt. Flour enough to make soft dough. Roll out with hands into balls size of walnut and set in cool place over night. Next morning roll out thin and put in filling.

1 cup chopped nuts, ¾ cup milk, ¾ cup sugar, ½ tsp. vanilla. Boil till thick, cool and add 2 egg whites stiffly beaten. Bake at 400°F. for 10 minutes, roll like horseshoe.—Mrs. C. G. Hansleman, Saskatoon, Sask.

### BUTTER TARTS

1 cup currants, 1 cup brown sugar, 2 tsp. butter, 1 egg, ½ tsp. of vanilla, ½ tsp. nutmeg, a few chopped nuts can be added if liked. Clean currants, put in basin, scald with boiling water, drain and while currants are still warm, add brown sugar, butter, beaten egg, stir well and add the vanilla, nutmeg and nuts (if any), if this is mixed while warm there will be a thick syrup. Line small tins with rich paste and put in a small spoonful of the filling. Bake in a 400°F. oven.—Mrs. A. E. Hefford.

### FRUIT COOKIES

2 cups brown sugar, 1 cup Crisco, 1 cup chopped nuts, 3 eggs, 1½ tsp. baking soda, 2½ cups flour, 1 tsp. salt, 1 tsp. cinnamon, ½ tsp. allspice, 1 tsp. ginger, 1 cup chopped raisins, 2 tbs. sour milk. Break eggs in bowl, add melted Crisco, sugar, mix thoroughly, add milk, nuts, raisins. Sift dry ingredients, add to mixture, add enough more flour to roll. Bake in hot oven till brown.—Mrs. E. A. Maranda, Saskatoon, Sask.

### CHERRY NUT BALLS

½ lb. butter, ½ cup sugar, 2 eggs, 2¼ cups flour, 1 tsp. baking powder, salt, broken nutmeats and cherries. Cream butter, add sugar gradually, add egg yolks and beat well. Sift in flour and baking powder. Mould small pieces of dough into balls, dip tips in unbeaten egg whites, then in nuts, place on greased baking sheet, garnish each with ½ cherry and bake in moderate oven 350° to 375°, 15 to 20 minptes.—Mrs. A. J. Scharf, 908 Spadina Crescent, East, Saskatoon.

### JERMONY COOKIES

$\frac{1}{4}$  cup lard,  $\frac{1}{4}$  cup butter, 1 cup brown sugar, 1 cup flour, 1 egg,  $\frac{1}{2}$  tsp. baking soda,  $\frac{1}{2}$  tsp. baking powder, pinch of salt, 1 cup oatmeal,  $\frac{1}{2}$  cup cocoanut, tsp. vanilla. Mix well. Drop on a well greased tin and press with a fork dipped in cold water. Bake in a moderate oven until brown.—Evelyn Little.

### WALNUT COOKIES

Cream  $\frac{1}{4}$  lb. lard and  $\frac{1}{4}$  lb. butter,  $\frac{1}{2}$  cup white sugar,  $\frac{1}{2}$  cup brown sugar, add 2 small eggs. Beat well, add 1 tsp. vanilla. Sift, then measure 3 cups flour. Sift again with 1 tsp. soda, 2 tsp. cream of tartar, add 1 cup chopped walnuts (coconut may be substituted), salt. Batter is stiff, cut off bits which are patted or flattened with floured fork. Moderate oven.—Mary McDonald, 1224 MacKay St., Montreal.

### COOKIES

1 cup white sugar,  $\frac{1}{2}$  cup brown sugar, 1 cup butter, 1 egg,  $1\frac{1}{2}$  cups oatmeal,  $1\frac{1}{2}$  cups flour, 1 tsp. baking powder, 1 tsp. baking soda, 1 cup cocoanut browned in oven,  $\frac{1}{2}$  tsp. vanilla. Roll in balls and flatten with fork. Bake in medium oven.—Mrs. A. J. Kunkel, Saskatoon, Sask.

### GINGER COOKIES

1 cup molasses, 2 cups sugar, 2 eggs, 1 cup shortening, 2 tsp. soda, 1 tsp. ginger, 1 tsp. cinnamon,  $4\frac{1}{2}$  cups flour. Roll into a ball and press and pat flat with your hands. This makes a big batch.—Miss M. H. McNulty and Mrs. C. Olson, Saskatoon, Sask.

### PEANUT BUTTER COOKIES

$\frac{1}{2}$  cup butter,  $\frac{1}{2}$  cup peanut butter,  $\frac{1}{2}$  cup brown sugar,  $\frac{1}{2}$  cup white sugar,  $1\frac{1}{2}$  cups flour, 1 tsp. soda, 1 egg well beaten. Make in a roll, cut in small pieces and flatten with fork.—Mrs. Archie McKinnon, Greenfield, Ont. and Mrs. M. Picketts.

### PINEAPPLE SQUARES

First Mixture—1 cup flour, 1 tbs. butter, 1 tps. baking powder, one-half of 3 eggs well beaten, 1 tbs. white sugar, 1 tsp. lemon juice.—Second mixture—1 cup white sugar, other half of eggs, 1 tbs. butter, 2 cups of cocoanut.—Cream butter and sugar. Add the flour sifted with baking powder and  $\frac{1}{2}$  of egg mixture and lemon. Spread this on, patted down in pan. Cover this mixture with a layer of crushed pineapple which has the juice strained from it. Then spread the second mixture on it and bake in a medium oven 30 minutes.—Mrs. Jean Brennan, Saskatoon, Sask.

### HEALTH SQUARES

$\frac{1}{2}$  box Corn Flakes,  $\frac{1}{3}$  box Rice Krispies, 5c worth peanuts,  $\frac{3}{4}$  cup cocoanut, 1 cup sugar, 1 cup milk, 1 cup syrup. Mix dry ingredients together. Mix milk, sugar and syrup. Cook till it forms a soft ball in cold water. Pour over dry ingredients, mix and place in square pan. Allow to cool, then cut in squares.—Miss Claire Castagner, Shackleton, Sask.

### OVERNIGHT COOKIES

2 cups brown sugar, 1 cup shortening, 2 eggs, 3½ cups flour, 1 tsp. soda, 1 cup almonds or walnuts, salt. Mix and form into two rolls. Let stand in a cold place overnight. Slice off and bake in oven.—Mrs. Whalen.

—Mrs. D. B. McDonald, 89 Raglan Ave., Toronto.

### COCOANUT TARTS

2 oz. butter, 1 egg, 2 oz. sugar, 2 oz. cocoanut. Mix all together. Line tins with aste and put about ½ tsp. of jam in bottom of each tart and put mixture on top, bake in a hot oven.—Mrs. E. Wright, Sutherland, Sask.

### LEMON CHEESE FOR TARTS

Boil together; 1 cup sugar, juice of 1 lemon, 1 tsq. hot water, 2 ozs. butter, let cool. Beat an egg and add when cool then bring to a boil.—Mrs. Bridges, Saskatoon, Sask.

### CHOCOLATE CRUNCHES

½ cup butter, ¾ cup brown and white sugar, 1 egg, 1 cup and 2 tbs. sifted flour, ½ tsp. soda, 1 tsp. salt, 1 tsp. vanilla, ½ cup nuts, ½ lb. sweet baking chocolate cut in ¼ inch squares or 4 plain jersey milk bars. Mix like cake adding nuts and chocolate last, drop by teaspoon on cookie sheet 2 inches apart, bake about 10 minutes, let cool before removing from pan.—Mrs. W. Has, Sutherland, Sask.

### SOUR CREAM COOKIES

2 cups of sugar, 1 cup of butter (or Crisco), 2 eggs, 1 cup of sour cream, 1 small tsp. soda, dash of nutmeg, a pinch of salt. Flour enough to roll make soft dough.—Mrs. F. Wentzler, Saskatoon, Sask.

### CHEESE DREAMS

½ cup butter (scant), ½ cup cream cheese, ½ tsp. salt, 1 tsp. cream, 1 cup flour. Mix first with spoon then with hand as pie crust. Roll and cut with a small cookie cutter. Two together with apple jelly are very nice.—Mrs. M. Keon, Saskatoon, Sask.

### OATCAKES

2 cups fine oatmeal, 1 cup flour, 1 tbs. sugar (or more if desired), ¼ lb. lard, ¾ tsp. baking soda, ¼ tsp. salt, ½ cup milk. Mix lard with all dry ingredients and blend with milk. Roll and cut in rounds. Bake in a moderate oven.—Mrs. J. Lambie, Sutherland, Sask

### ROCKIE MOUNTAIN ROODS

¼ lb Baker's chocolate, 1 cup icing sugar, 2 eggs, 1 cup walnuts, 20 marshmallows cut in four. Beat eggs until stiff, add icing sugar and beat. Melt chocolate in double boiler, when thoroughly melted pour into sugar and eggs, add this to chopped nuts and marshmallows, drop from tsp. on buttered sheet or waxed paper. Requires no cooking, makes 1½ doz.—Mrs. Roland Streeter, 1416 Broadway Ave., Saskatoon, Mrs. J. Gentles, Brandon, Man.

### THIMBLE COOKIES

$\frac{1}{2}$  cup butter,  $\frac{1}{2}$  cup sugar, 1 egg,  $\frac{3}{4}$  cup flour,  $\frac{3}{4}$  cup corn starch, 1 tsp. vanilla, 1 tsp. baking powder. Drop on baking sheet. Make hole with thimble and fill with jelly.—Mrs. H. H. Costain, Sutherland, Sask.

### SHORT BREAD

1 lb. butter, 1 cup icing sugar, 3 cups flour or a little more. Mix well. Oven 350°F.—Mrs. A. Wilkins, Sutherland, Sask.

### BREAD DOUGHNUTS

5 saucers of bread sponge, add 3 well beaten eggs,  $\frac{3}{4}$  cup lard and butter mixed, 1 small tsp. nutmeg,  $\frac{1}{2}$  tsp. salt and 1 cup sugar. Beat well, then add enough flour to stiffen sufficiently to keep hands from sticking. In any case, do not get as stiff as bread dough and it must be warmer than bread dough. Let rise and mix down once. It should be full of bubbles and softer than biscuit dough. When it comes up the second time pinch off enough to cover bread board when rolled. Cut doughnuts  $\frac{1}{2}$  inch thick and place on well floured board  $\frac{1}{2}$  inch apart to rise. Cover and place on warming oven with pan under so bottom will not get too warm. When light, slip knife under to lift and drop into very hot fat. Turn when browned on bottom side. Lift unto brown paper when done, to drain.—Mrs. F. J. Spark.

—Sutherland, Sask.

### PAULIN'S DREAMS

$\frac{1}{2}$  lb. cream cheese,  $\frac{1}{4}$  lb. butter,  $\frac{1}{2}$  tsp. salt,  $\frac{3}{4}$  cup Peerless Cream Sodas (rolled fine),  $\frac{1}{2}$  cup flour. Cream butter and cheese together, add salt, crumbs and flour. Roll the paste thin on a floured board, cut out with round cutter, and with small cutter remove centres from half of them. Fit those with centres removed on the others. Press slightly together, fill with jam. Bake one cookie sheet 8 or 10 minutes 350°F. or until golden brown.—Mrs. S. Streeter, 206 4th Street, Saskatoon, Sask.

### DATE and FIG COOKIES

$\frac{1}{2}$  cup butter and  $\frac{1}{2}$  cup ard. Cream these two together and add 2 cups brown sugar,  $\frac{1}{2}$  cup sour milk, 1 tsp. soda, nutmeg, 1 egg, and enough flour to roll (about 3 or 4 cups).

**Filling**—1 cup chopped dates, 1 cup chopped figs,  $\frac{1}{2}$  cup sugar,  $\frac{1}{2}$  cup water. Cook until thick, cool. Put one tsp. on each cookie.—Mrs. Dan McDonald, Montreal.

### FRANCHIPAN TARTLETS

12 oz. flour, 8 oz. butter, 3 oz. Castor or fine sugar, 1 egg. Rub flour and butter together until very fine like powder. Beat egg, add sugar. Add to above. Sprinkle with flour and roll out thin. Cut out with cookie cutter and place in patty tins. Place a small bottle in centre and then about half fill with franchipan filling thus: 4 oz. butter, 4 oz. fine sugar. Beat this to a cream. Beat 1 egg, add it to the filling mixture, during the beating stir in  $\frac{1}{4}$  cup ground almonds (ready for use kind). Bake in a moderately warm oven for 25 minutes.—Mrs. R. Schwinghammer, Saskatoon, Sask.

### DATE MALLOW DROPS

½ lb. marshmallows, 1½ cups pitted dates chopped, 2 cups chopped nuts, 2½ cups shredded cocoanut. Cut marshmallows into quarters and melt in pan over hot water. Add dates and nuts, then drop by spoonfull into cocoanut, coat well, chill on waxed paper. Serve as candy or small cakes.—Mrs. D. McPherson, Sutherland, Sask.

### DAD'S COCOANUT COOKIES

2 cups brown sugar, 1 cup butter or shortening, 2 eggs, 2 cups flour, 2 cups oat meal, 1 tsp. vanilla, 1 tsp. baking powder, 1 tsp. soda, ½ tsp. salt, 1 cup cocoanut. Roll in balls size of walnuts, press down with fork.—Mrs. Geo. Rambow, Hodgeville, Sask.

### DOUGHNUTS

1 cup sugar (large), 2 eggs, 1 large cup of buttermilk or sour milk, 2 tbs. butter, 2 tbs. of hot lard, 4 cups flour sifted, 1 tsp. baking powder, ¼ tsp. nutmeg, ¼ tsp. ginger, 1 tsp. baking soda, added to the sour milk, add all dry ingredients to the flour. Pare one small potato, place in lard to absorb fat from doughnuts.—Mrs. Duncan Kennedy, Montreal.

### BANANA PUFFS

Peel as many bananas as desired, roll in sugar and cinnamon, then roll up in pie pastry and bake at 450°F. for 15 minutes. Serve with whipped cream or lemon sauce. May use any other fruits desired.—Hermine Bourgault.

### SUNSHINE COOKIES

1 cup butter, ½ tsp. cream of tartar, ½ tsp. baking soda, 2 cups of sifted flour, little salt, ½ cup cocoanut, 1 cup brown sugar, 1 tsp. vanilla, 1 egg well beaten. Cream together sugar, butter, add egg and dry sifted ingredients together with vanilla and cocoanut, press down with fork until thin on a greased tin.—Mrs. W. Baldie, Prince Albert, Sask.

### OATMEAL CRISPS

2½ cups oat meal, 2 eggs, 2 tbs. melted butter, ⅓ tsp. salt, 1 cup sugar, 1 tsp. baking powder, few drops vanilla. Beat eggs until light, add sugar. Stir in remaining ingredients, drop 1 inch apart on oiled paper. Bake 20 minutes. About 2 dozen.—Mrs. Eddie Chapelle, Forgan, Sask.

### SWEDISH PASTRIES

½ cup butter, 1 cup flour, ¼ cup brown sugar, 1 egg white (slightly beaten), 1 egg yolk slightly beaten, 1 cup finely chopped walnuts. Cream sugar and butter, add egg yolk and flour, roll into small balls, about the size of walnuts, then dip in slightly beaten whites of egg, roll in finely chopped walnuts, put in greased pan, press in centre of each, cook in slow oven for 5 minutes. Remove from oven and press again in centre and return to oven to cook slowly for 10 to 15 minutes. While warm top with a spot of jelly or a cherry.—Mrs. D. Phillips, Sutherland, Sask.

### SHORT BREAD

1 cup butter, 1 cup icing sugar, 2 cups flour, 2 tsp. corn starch, pinch of salt, vanilla or almond flavoring. Cream butter, add sugar gradually mixed with corn starch, add flour tbs. at a time. Mix in flavoring. Roll out on floured board not too thin. Bake in moderate oven (325°F.).

—Mrs. L. Wass, Vernon, Sask.

### STRAWBERRY TARTLET

Cake part,  $\frac{1}{2}$  cup butter,  $\frac{1}{2}$  cup sugar, 4 egg yolks, 5 tbs. milk,  $\frac{3}{4}$  cup flour, 1 tbs. baking powder, 1 tsp. vanilla, (nutmeats). Put in 2 layer tins, make meringue of 4 egg whites and 1 cup of sugar. Spread meringue on layers, then sprinkle with nuts. Bake in moderate oven 20 minutes. When cool put one meringue down, spread with fruit and whipped cream. Have one meringue down and one on top.—Mrs. Lewis Perrigo, Montreal.

### COCOANUT MACAROONS

3 egg whites beaten very stiff, 1 cup icing sugar,  $\frac{1}{2}$  lb. cocoanut, 2 tbs. flour. Mix all together and bake in fairly hot oven.—Mrs. Young, Prince Albert, Saskatchewan.

### CUP CAKES

Boil 1 cup raisins and save juice,  $\frac{1}{4}$  cup butter,  $\frac{3}{4}$  cup white sugar, 1 egg, 1 tsp. vanilla,  $1\frac{1}{2}$  cups flour,  $\frac{1}{2}$  tsp. soda,  $1\frac{1}{2}$  tsp. baking powder, 1 tsp. cinnamon,  $\frac{1}{2}$  tsp. nutmeg, pinch salt. Mix juice of raisins in with the flour, to mix all together, bake in patty tins.—Mrs. J. Heenan

—Sutherland, Sask.

### COCOANUT MACAROONS

2 eggs,  $\frac{1}{2}$  cup sugar,  $\frac{3}{4}$  cup dessicated cocoanut. Put  $\frac{1}{2}$  tsp. jam in patty tin. Then put a dessertspoon of the cocoanut mixture in each patty and bake in hot oven. Line patty tins with pastry filling.—Mrs. R. Smith, Sutherland, Saskatchewan.

### CHOCOLATE DROPS

2 cups flour,  $\frac{1}{2}$  tsp. soda, salt,  $\frac{1}{2}$  cup butter,  $\frac{2}{3}$  cup brown sugar, 1 egg, 2 squares chocolate,  $\frac{1}{2}$  cup milk, 1 tsp. vanilla,  $1\frac{1}{2}$  cups dates,  $\frac{1}{2}$  cup nuts. Drop on greased sheet. Ice when coll with butter icing. 350°F. oven, 12 minutes.—Mrs. Geo. Doerr, Saskatoon Sask.

### LEMON SLICES

Work together  $\frac{1}{2}$  cup butter,  $\frac{1}{2}$  cup brown sugar, 20 graham wafers, roll out wafers, add 1 tbs. flour. Mix all together, take out 1 cup crumbs and spread remainder in pan. Grease sides. Bake golden brown. Add filling.

Filling—3 egg yolks, rind and juice of 1 lemon,  $\frac{3}{4}$  cup white sugar,  $\frac{1}{3}$  cup flour, 3 tsp. warm water. Boil, let cool. Spread over cake. Spread on beaten egg whites, sprinkle cup of mixture on top. Bake until egg whites are set. Cut in squares while warm.—Mrs. G. Grundy, 3505 Dewdney Ave., Regina, Saskatchewan, Emily Smith, Sutherland, Gildes McDonald, Mary Armstrong, Saskatoon, Sask.

### MacINTOSH TOFFEE DAINTIES

Melt 3 bars of MacIntosh Toffee with 3 tbs. cream in top of double boiler. Keep on hot water and add 3 cups of corn flakes and  $\frac{1}{2}$  cup of chopped nuts (brazils are grand). Butter fingers well, and drop mixture on wax paper from spoon and shape into balls with fingers. Makes about 4 dozen. Be sure to keep mixture on hot water until finished.—Mrs. J. P. Mahoney, Saskatoon, Sask. and Joan Strickland, Saskatoon, Sask.

### GINGER SNAPS

1 cup brown sugar, 1 cup molasses, 1 cup butter or lard, 1 egg,  $\frac{1}{2}$  tsp. salt, 2 tsp. ginger, 1 tsp. soda dissolved in  $\frac{1}{2}$  cup warm water,  $5\frac{1}{2}$  cups flour.—Mrs. Thompson, Prince Albert, Sask.

### COCOANUT MACAROONS

3 egg whites beaten stiff, add 1 cup white granulated sugar, put in top of double boiler and cook 15 minutes. Add 1 soda cracker rolled fine. Cook five minutes longer. Take from fire, add two cups of long shredded cocoanut. Drop from a teaspoon on a buttered sheet or pan and brown in the oven.—Mrs. C. T. Hynes, 1310 Avenue G North, Saskatoon, Sask.

### OATMEAL COOKIES

$2\frac{1}{2}$  cups oatmeal,  $2\frac{1}{2}$  cups flour, 1 cup brown sugar (if lumpy roll it), 1 good cup lard (not butter), 4 level tsp. baking powder, 1 level tsp. salt. Enough sweet milk to mix like pie dough;  $\frac{1}{4}$  cup of milk may be enough. Take a small portion at a time and roll out and cut into squares. These may also be put into two rolls, left in cellar or ice box, and cut off in thin slices  $\frac{1}{4}$  inch thick, and baked the following morning.—Mrs. E. S. Pickwell, Wilkie, Sask.

### GROUND RICE COOKIES

1 cup of ground rice,  $\frac{3}{4}$  cup of white sugar,  $\frac{1}{4}$  lb. butter, 2 eggs,  $\frac{1}{2}$  tsp. vanilla flavoring. Pie crust in bottom of pan and cover with jam and then above mixture. Bake in moderate oven.—Hilda Walters, Saskatoon.

### PINEAPPLE SQUARES

$2\frac{1}{2}$  cups graham wafers or vanilla wafer crumbs, reserve  $\frac{1}{4}$  cup for top. Press down firmly in buttered pan. Cream  $\frac{1}{2}$  cup butter and  $1\frac{1}{2}$  cups icing sugar. 2 eggs beaten light, spread over crumbs. Bake 15 minutes in slow oven. Drain 1 large can crushed pineapple. Fold into  $\frac{1}{2}$  pint of heavy cream whipped. Spread over crumbs when cooled. Sprinkle remaining wafer crumbs over top. Chill in refrigerator. Cut in squares.—Mrs. M. Harrell, Saskatoon, Saskatchewan.

### MARSHMALLOW DELIGHT

2 cups diced marshmallows placed in bottom of bowl, then cover with either crushed pineapple or fruit salad, then spread  $\frac{1}{2}$  pint whipped cream over the top. Set away to blend in cool place about 6 to 8 hours. This will serve six.—Mrs. Mildred Kellins, Sutherland, Sask.

### DATE COCOANUT ROLLS

1 cup dates, 3 tbs. flour, pinch salt, 1 cup white sugar, 1 tsp. baking powder. Bake in cake tin, cut in strips and roll into shape. While warm dip in icing sugar and roll in cocoanut.—Mrs. F. McDonnel, 1308 Queen Street, Regina, Saskatchewan.

### CHINESE CHEWS

2 cups of dates, 1 cup of walnuts,  $1\frac{1}{2}$  cups of brown sugar, 1 tsp. soda,  $\frac{1}{2}$  cup of milk,  $\frac{1}{2}$  cup of water, 1 cup of flour, 2 eggs, 1 tbs. butter. Dissolve soda in water and add to the dates. Mix other ingredients. Add dates, water and soda to it. Bake. When cool enough to handle take out by spoonfuls and shape. Roll in sugar.—Mrs. P. Walsh, Saskatoon, Sask.

### COCOANUT LOGS

1 tbs. butter,  $\frac{1}{2}$  cup sugar, 1 egg, 1 cup chopped dates, 1 cup chopped walnuts,  $\frac{1}{2}$  tsp. vanilla, cocoanut. Method—Cream the butter, add sugar and the well beaten egg. Stir in the dates and nuts. Add vanilla. Drop by spoonful into shredded cocoanut and shape into small rolls. Bake in moderate oven until brown.—Mrs. Ted Rogers, Edgeley, Sask., Mrs. Wilf. Pearce, Saskatoon, Saskatchewan.

### FILBERT BALLS

$\frac{1}{2}$  lb. of shelled filberts, 1 cup brown sugar, 2 unbeaten egg whites. Pinch salt, 1 tsp vanilla. Put filberts through food chopper. Add brown sugar, unbeaten egg whites, salt and vanilla. Combine thoroughly. Shape mixture as rather small balls. Place in oven at 375°F. (moderately hot) with heat turned off. Bake until very delicately browned (about 20 minutes). The baked filbert balls may be dusted with icing sugar—any nutmeats can be used.—Edna Wallace, Saskatoon, Sask.

### CHINESE CHEWS

$\frac{3}{4}$  cup flour, 1 tsp. baking powder,  $\frac{1}{4}$  tsp. salt, 1 cup of granulated sugar, 1 cup dates (stoned and chopped), 1 cup walnuts chopped, 2 eggs. Mix and sift flour, baking powder, salt. Combine with sugar, add chopped ingredients, mix well, add beaten eggs. Combine thoroughly, spread  $\frac{1}{2}$  inch thick in greased pan, bake  $\frac{1}{2}$  hour in slow oven.—Julia McIntosh, Cornwall, Ontario.

### OLD FASHIONED GINGER SNAPS

1 cup shortening,  $1\frac{3}{4}$  cups sugar, 1 heaping tsp. soda, 1 tsp. ginger, 2 eggs, 1 cup boiling water, dissolve soda, or 1 cup sour milk, 1 cup molasses. Flour to roll.—Mrs. B. C. Clancy, 738 Main Street, Saskatoon, Sask.



### FRUIT DROP COOKIES

$\frac{1}{2}$  cup shortening, 1 cup brown sugar, 1 egg,  $\frac{1}{2}$  cup milk, 2 cups flour, 1 tsp. baking powder,  $\frac{1}{4}$  tsp. soda,  $\frac{1}{4}$  tsp. salt,  $\frac{1}{2}$  tsp. vanilla,  $1\frac{1}{2}$  to 2 cups nuts, raisins, dates mixed, (less will do). Sift dry ingredients, cream shortening, add sugar gradually. Mix well. Add eggs (well beaten). Mix. Add sifted dry ingredients alternately with milk. Fold in fruits and nuts. Drop in small spoonfuls allowing room to spread.—Mrs. D. J. McDonald, 5th Ken., Greenfield, Ont.

### OATMEAL COOKIES

4 cups oatmeal or rolled oats,  $1\frac{1}{2}$  cups shortening (lard or butter), 2 cups brown sugar,  $\frac{1}{2}$  cup hot water,  $\frac{1}{2}$  tsp. baking soda, pinch of salt. Mix all thoroughly, let stand overnight, then add enough flour to stiffen. Roll thin, cut into shape and bake quickly. These cookies are excellent and will keep for a long time in tin with a tight cover.—Mrs. T. N. Murphy.

### YO-YO COOKIES

$1\frac{3}{4}$  cups brown sugar,  $\frac{3}{4}$  cup butter, 1 tsp. baking soda, pinch of salt, 2 eggs, 2 cups flour, 1 tsp. vanilla. Method—Cream butter and sugar, add well beaten eggs, flour, salt and soda dissolved in hot water. Drop by teaspoon into a greased pan and bake in hot oven about 5 minutes. Put two together with jam.—Mrs. J. E. Armstrong, Saskatoon .

### ALMOND SLICE

$\frac{1}{2}$  cup sugar,  $\frac{1}{2}$  cup butter, 4 egg yolks, 4 tbs. milk, 1 tsp. baking powder, 1 cup flour. Sift baking powder and flour together, mix with the rest like a cake dough. Beat the white of eggs and a cup of sugar. Bake dough in a very thin layer, the egg whites must be spread on the dough before it is baked. Sprinkle with almonds. Bake in a slow oven.—Marie Verbeke, Saskatoon, Sask.

### FIG BARS

2 cups chopped figs, 1 tbs. brown sugar,  $2\frac{1}{2}$  cups flour, 2 tsp. of baking powder,  $\frac{1}{4}$  tsp. salt,  $\frac{1}{2}$  cup brown sugar,  $\frac{1}{2}$  cup white sugar,  $\frac{3}{4}$  cup butter. Chop the figs fine and add 1 tbs. brown sugar, and just enough water to cook to a soft paste. Set to cool. Sift the flour before you measure. Sift once more with the baking powder and salt. Add the sugar and mix well, then rub the shortening as you would for pastry. Add milk to make a dough soft enough to roll out, roll into a large sheet about  $\frac{1}{4}$  inch thick. Cut into long strips 3 inches wide. Spread a line of fig paste down the centre of this strip, and fold the edges over the centre. Press together and cut into bars about 3 inches long, place with the closed side down on floured cookie sheet and bake in a hot oven about 15 minutes.

—Mrs. H. Robinson, Sutherland, Sask.

### BUTTER TARTS

$\frac{1}{2}$  cup of butter, 1 cup sifted brown sugar, 3 tbs. rich milk,  $\frac{1}{2}$  cup currants, 1 large egg, 1 tsp. vanilla.—Mrs. Dingwall, Sutherland, Sask.

### DATE CRUNCHIES

1 1/3 cups condensed milk, 3 cups graham cracker crumbs, 1/2 b. (1 cup) pitted dates, 1 tsp. cinnamon. Method: Thoroughly blend condensed milk, cracker crumbs, chopped dates and cinnamon. Drop by spoonfuls on buttered baking sheet. Bake in moderately hot oven 15 minutes or until brown. Remove from pan at once. Makes 3 dozen or more.—Mrs. Hamilton.

### PINEAPPLE CHESE TURNOVERS

Make a pastry of 2 cups flour, 1 tbs. sugar, 1/2 tsp. salt, 3/4 cup butter, and 1/4 lb. of cream cheese. Mix well and roll thin. Cut in squares or rounds. Put pineapple jam on one part. Fold over and bake.—Mrs. E. Philley, 323 9th Street, Saskatoon, Sask.

### MAID OF HONOR TARTS

1/2 cup butter, 3/4 cup sugar, 1 1/2 cups raspberry jam, 2 unbeaten eggs, 1/4 tsp. salt, 2 tsp. baking powder, 1/2 cup walnuts chopped, 2 cups flour, 1/2 pt. whipped cream. Beat butter and eggs to a cream, add sugar and beat until light and soft. Stir in flour, salt and baking powder with hands and put into well buttered muffin tins. Make deep hole in muffin, fill with jam and nuts. Bake in quick oven 10 minutes. When cool serve with cream on top.—Mrs. W. Riddell, Saskatoon, Sask.

### CUP CAKES

1 egg, 1 cup milk, 1 cup flour, 1 1/2 tsp. baking powder. Beat the egg till foamy, add the milk alternately with the flour and baking powder. Warm and butter muffin tins and bake in oven 400°F., 15 to 18 minutes. Put a small amount in each as the batter rises high.—Mrs. H. Moshinski.  
—Sutherland, Sask

### CORN FLAKE MACAROONS

2 cups corn flakes, 1 cup cocoanut, 3 egg whites, 1/2 cup sugar. Mix thoroughly corn flakes and cocoanut, add well-beaten egg whites and sugar. Drop by teaspoons into well greased pan, two inches apart and bake in a moderate oven for 15 minutes.—Antonina Mazden, Ituna, Sask., Nellie Pluym, Sutherland, Sask.

### BUTTER TARTS

1 egg, 1 cup brown sugar, 1 cup currants, butter the size of a walnut, flavor to taste. Beat until frothy. Drop from teaspoon into pastry or tart tins. Bake in quick oven.—Mrs. J. Mazden, Ituna, Sask.

### DATE COOKIES

1 cup of granulated sugar, 3/4 cup butter, 2 eggs, 2 tbs. sweet milk, 2 tsp. baking powder, pinch of salt, 2 cups of flour. Roll out thin. Filling: Stone 1 lb. of dates, add one cup of sugar and half a cup of water. Put on to boil. Cook thick. Put 1 tsp. of filling between cookies. Press down edges and bake quickly, a golden brown. Makes about 30.—Mrs. Denis Mahoney.  
—Saskatoon, Sask.

### CUSTARD COOKIES

Cream 1 cup butter, add 1 cup sugar and 2 eggs well beaten, then add 12 tbs. flour, 6 tbs. custard powder, 1 tsp. vanilla, roll into balls in floured hand, press down with fork.—Mrs. E. Bish, Sutherland, Sask.

### CHEESE ENVELOPES

¼ lb. butter, ¼ lb. cheese, 2 tbs. cream, 1 cup flour. Method—Cream cheese and butter, add cream then flour. Roll and cut making envelopes, and fill with jam.—Miss Beatrice Whalen, Avonhurst, Sask.

### CHERRY FILBERT MACAROONS

1 1/3 cups or 1 can of condensed milk, 1/6 tsp. salt, 3 cups cocoanut shredded moist, ½ cup cherries glaze halved, 2/3 cup filberts halved, 2/3 tsp. vanilla. Add the salt and vanilla to condensed milk. Mix in cocoanut, filberts and cherries. Drop by spoonsful on a greased baking sheet. Bake in a moderate oven 25 minutes.—Hilda Schmitz, Main St., Saskatoon, Sask.

### NUT SNACKS

Lower half.—½ cup of butter, ½ cup of white sugar, 2 egg yolks, 1½ cups flour, 1 tsp. baking powder, 1 tsp. vanilla. Cream butter, add sugar, add beaten egg yolks, then flour and baking powder which have been sifted together. Mix well and turn into buttered pan. Upper half.—2 well beaten egg whites, 1 cup brown sugar, 1 cup cocoanut, 1 cup walnuts. Combine the above in order given, pour on top of first part and bake 325°-350° F. for ½ hour.—Mrs. G. Raymond, Saskatoon, Sask.

### MACAROONS

2 egg whites, 1 cup sugar (white), 2 cups corn flakes, 1 cup cocoanut, 1 tsp. vanilla. Beat egg whites real stiff, add sugar gradually. Beat two minutes. Add vanilla and other ingredients. Drop from spoon on greased pan and bake in slow oven.—Mrs. A. Campbell, Saskatoon, Sask.

### ANGUS' COOKIES

1 cup shortening, 1½ cups sugar, 2 eggs well beaten, 1 tsp. vanilla, ¼ tsp. salt, 3 cups flour, 2 tsp. baking powder. Mix in order given. Extra flour may be added if necessary. Makes five dozen.—Mrs. R. J. MacDonald, 14881 Muirland Avenue, Detroit, Michigan.

### CHOCOLATE CRUNCH COOKIES

8 tbs. Crisco (or half Crisco and half butter), ½ cup granulated sugar and ½ cup brown sugar, 1 egg, 1 cup and 2 tbs. of flour, ¼ tsp. soda, ½ tsp. salt, ½ cup chopped nuts, 1 tsp. vanilla, ¾ cup chopped sweet chocolate (use one fifteen-cent bar of Neilsen's Jersey Milk Chocolate). Cream Crisco and add sugar. Beat and add egg. Sift in flour with baking soda and salt, combining thoroughly (adding flour a little at a time). Add nuts, vanilla and chocolate. Drop by spoonsful on a greased pan. Bake in hot oven, 450°F., about ten minutes or until delicately brown. Should make about 4 dozen cookies.—Audrey McIntosh, Sutherland, Sask.

### BUTTER BUDS

1 cup shortening, 1 cup brown sugar, 2 eggs, 2 tsp. vanilla, 4 tsp. baking powder scraped level,  $2\frac{1}{2}$  cups flour,  $\frac{1}{4}$  tsp. salt. Cream shortening, add sugar gradually, then eggs which have first been beaten. Sift 2 cups flour with baking powder and salt. Combine mixtures, add flavoring. Should be about same texture as soft cookie dough. Add other half cup of flour if necessary. Press through pastry tube or mark with fork.—Mrs. C. Dunlop, Sutherland, Sask.

### WHEAT FLUFF DREAMS

1 cup sifted flour,  $1\frac{1}{4}$  cups brown sugar,  $5\frac{1}{3}$  tbs. butter, pinch of salt,  $1\frac{1}{2}$  tbs. milk, 2 eggs, 1 tsp. vanilla, 1 cup fluffs, 1 cup shredded cocoanuts,  $\frac{3}{4}$  cup broken nutmeats. Cut butter finely into flour and add milk. Spread in greased 8" square pan and brown delicately in moderate oven. Beat eggs until very light and gradually beat in brown sugar with pinch of salt. Add vanilla, wheat grains, coconut and walnuts. Spread over baked mixture and return to moderate oven until lightly browned. Cut in squares.—Mrs. G. A. Beauchamp, 2148 Rae Street, Regina, Sask.

### DATE DAINTIES

2 eggs, 1 cup brown sugar, 1 lb. pitted dates, 1 cup broken walnuts, shredded coconut. Beat eggs and add brown sugar and dates. Cook over low heat, stirring constantly, until thickened to paste-like consistency. Add nuts and combine thoroughly. Lift by spoonsful and drop in a nest of shredded coconut, shape as balls and place on greased pan, let stand until firm.—Mrs. C. P. Gillen, Saskatoon, Sask.

### WALNUT SLICE

1 cup flour,  $\frac{1}{2}$  cup butter. Crumb well as for shortbread and pack into pans. Filling—2 eggs,  $1\frac{1}{2}$  cups brown sugar,  $\frac{1}{2}$  cup coconut, 1 cup broken walnuts, 2 tbs. flour, 1 tsp. baking powder, 1 tsp. flavoring. Cook in double boiler till thick. Bake crust in slow oven. Then spread on cooked filling. Then place whole in oven for 15 minutes.—Mrs. J. Battle, Saskatoon.

### MARSHMALLOW BALLS

15 to 17 Graham crackers rolled,  $\frac{3}{4}$  cup butter, 1 cup nuts rolled, 1 cup dates chopped finely,  $\frac{1}{2}$  cup thin cream. To creamed butter add rolled nuts, then beat in cream, then dates, then 4 tbs. cracker crumbs. Halve the marshmallows, roll in the mixture, then in the cracker crumbs.—Mrs. A. W. Beauchamp, 3013 Victoria Avenue, Regina, Sask.

### FLUFF AND DATE SOUFFLE

3 eggs, 1 cup sugar  $\frac{1}{2}$  lb. dates (chopped),  $\frac{1}{2}$  cup fine cracker crumbs,  $\frac{1}{2}$  tsp. vanilla, 1 tsp. baking powder with pinch of cream of tartar,  $2\frac{1}{2}$  cups Fluff. Crisp Fluff gently in warm oven, adding 5 tbs. melted butter. Beat egg yolks and add to sugar cracker crumbs, baking powder, dates and vanilla. Fold in stiffly beaten whites and Fluff. Set pudding dish in pan of water and bake 1 hour in slow oven.—Mrs. Noble, Saskatoon, Sask.

### PEANUT DROPS

1 cup of white sugar, 1 cup brown sugar, 1 cup butter, 2 eggs, 1 tsp. soda in a little water, 2 cups of oatmeal, 2 cups flour, 1 cup corn flakes, 1 cup peanuts (broken), 1 cup raisins (cut). Mix dry ingredients and blend eggs, butter, etc. Roll in ball and pat with fork and bake.—Mrs. A. Knobel.  
—Saskatoon, Sask.

### FIG COOKIES

1 cup butter, 4 eggs, 1 cup brown sugar, 1 cup corn syrup, 3 tsp. of baking powder. Enough flour to make stiff dough. Roll out thin and spread with cooked figs. Then cut into square cookies and bake until brown.—Mrs. Alice Boxall, Edgeley, Sask.

### BREAD DOUGHNUTS

4 scant cups milk, 1 cup sugar, 3 well beaten eggs,  $\frac{1}{2}$  cup butter, 1 cake fresh yeast,  $1\frac{1}{2}$  tsp. salt. Method—Scald milk and let cool to lukewarm. Add yeast being sure it is dissolved. Add butter, sugar, salt and eggs. Add enough flour to make a stiff but not too dry dough. Let rise till double in size, work and let rise again. Roll dough and cut with doughnut cutter. Do not roll the dough too thick as these rise quickly. Place in a warm place and fry in hot fat when doughnuts are fluffy.—Mrs. J. Asher, Saskatoon.

### COCOANUT COOKIES

$\frac{1}{2}$  cup sugar,  $\frac{1}{2}$  cup brown sugar,  $\frac{1}{2}$  cup butter, 1 beaten egg,  $\frac{3}{4}$  cup oatmeal,  $\frac{1}{2}$  cup cocoanut,  $\frac{3}{4}$  cup Robin Hood flour,  $\frac{1}{2}$  tsp. baking powder,  $\frac{1}{4}$  tsp. soda, 1 tsp. vanilla,  $\frac{1}{4}$  tsp. cinnamon. Cream sugar and butter, add beaten egg and remaining ingredients. Roll in small balls (1 tsp.) Bake in moderate oven until golden brown. Recipe makes 3 dozen cookies.—Mrs. R. Q. Martin, Irma, Sask.

### FRUIT BALLS

1 lb. prunes, 1 lb. raisins, 1 lb. figs,  $\frac{1}{2}$  lb. nuts (walnuts, almonds, peanuts). Method—Put ingredients through meat chopper and thoroughly mix. Make balls the size of a walnut, roll in icing sugar and serve. Two to four ozs. of senna leaves (according to strength required) may be added to above, to make an excellent, harmless laxative.—Miss E. J. Whalen, Oxford Station, Ontario.

### LEMON BUTTER

6 eggs, 3 lemons, 1 lb. sugar,  $\frac{1}{2}$  cup water, 3 oz. butter. Mix eggs and sugar, then lemon juice and rind, add water, place in double boiler. When hot, add butter, cook until thick, stirring frequently. Seal in sterilized jars.—Mrs. B. Matthews, Hardisty, Alberta.

### RAGGED ROBINS

Whites of 2 eggs beaten dry,  $\frac{1}{2}$  cup sugar,  $\frac{1}{2}$  tsp. vanilla,  $\frac{1}{2}$  lb. dates (split), 1 cup chopped walnuts,  $1\frac{1}{2}$  cups corn flakes, salt. Drop in teaspoonful and bake in slow oven.—Mrs. Dupuis, Saskatoon, Sask.

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### BUTTER DROPS

1 cup shortening, 2 eggs,  $\frac{1}{4}$  tsp. salt, 1 tsp. baking powder, 1 cup of brown sugar,  $2\frac{1}{2}$  cups flour, 2 tsps. vanilla. After creaming the shortening add sugar gradually. Then add well beaten eggs. Sift flour with baking powder and salt. Add flavoring. Drop by spoonful and bake until golden brown. This makes approximately six dozen cookies.—Marion Clonquist.

### APRICOT OR RASPBERRY BAR

1 cup butter, 2 eggs, 1 cup flour, 2 tsps. baking powder and about  $1\frac{1}{2}$  tbs. of milk. Have above mixture soft and spread in baking tin, then spread over mixture either apricot or Raspberry jam. 2nd mixture—1 tbs. melted butter, 1 cup sugar, 1 egg, 2 cups cocoanut, mix all well together and spread on top of jam. Bake in a fairly slow oven. until a light golden brown.—Ursula I. Trupp, Hardisty, Alta.

### CHEESE STRAWS

One cup flour on bread board, a pinch of salt, dash of cayenne, then add 2 tbs. hard butter. Chop through the flour, roll in flakes, toss together again. Add 3 tbs. ice water and  $\frac{1}{3}$  lb. grated cheese. Toss this through flour and butter. Sprinkle extra flour if needed, fold and roll until proper consistency for rolling into sheet. Then cut in strips 5 or 3 inches long and  $\frac{1}{8}$  inches wide. Bake until light brown and brittle.—Mrs. M. Harrington, San Francisco, (Alma Sheasgreen)

### MARSHMALLOW DROP COOKIES

Beat 2 egg whites stiff, add yolks and beat again, 1 cup icing sugar, 3 or 4 squares melted chocolate, 1 cup chopped walnuts. Cut in about 20 marshmallows. Mix well and drop on waxed paper. Let stand over night.—Mrs. B. Swatout, Saskatoon, Sask.

### COCOANUT AND OATMEAL MACAROONS

2 cups brown sugar, 2 cups cocoanut, 2 cups flour, 2 cups oatmeal, 1 tsp. baking powder, 1 cup butter, 1 tsp. soda, salt, 2 eggs.—Rub all the ingredients together with butter, then add well beaten eggs and mix. Roll in balls and press with fork. This makes a large quantity.—Mrs. A. Stewart, Jr., Qu'Appelle, Sask.

### CHERRY COOKIES

1 cp butter,  $\frac{1}{2}$  cup brown sugar, cream till very light, add yolk of 1 egg, well beaten, 1 heaping cup flour or enough to roll in balls, take piece of dough size of walnut and press out with fork and put half cherry on top and bake.—Mrs. H. L. Sanderson, Duff, Sask.

### CRISPIE COOKIES

1 cup butter and lard, 1 cup brown sugar, 1 egg,  $1\frac{1}{2}$  cups quick oats,  $1\frac{1}{2}$  cups flour,  $\frac{1}{2}$  cup corn flakes  $\frac{3}{4}$  tsp. baking powder,  $\frac{1}{4}$  tsp. soda.—Mrs. A. J. Robertson.

### DATE PORCUPINES

1 cup dates, 1 cup walnuts, 1 tbs. butter,  $\frac{1}{2}$  tsp. vanilla, 1 cup white sugar, 2 eggs, shredded cocoanut. Cream butter, add sugar and eggs well beaten. Cut dates and walnuts in small pieces and add with the vanilla to other ingredients. Take enough mixture (1 small tsp.) and roll in cocoanut. Bake in a greased pan until a light brown.—Mrs. A. A. Ross, Avonhurst, Saskatchewan.

### PECAN CONFECTION

2 egg whites beaten to a froth, 2 cups brown sugar added gradually, 2 tbs. flour,  $\frac{1}{4}$  tsp. salt, sifted over the eggs and sugar which makes a meringue. Fold in 2 cups of chopped pecans. Drop by spoonful on a greased tin 2 inches apart. Bake about 15 to 20 minutes at 300°F. Nice for parties.—Mrs. C. Frazee, Highmore, South Dakota.

### COCAROONS

Beat stiff: 2 egg whites,  $\frac{1}{2}$  tsp salt. Add 1 cup sugar. Fold in 2 cups corn flakes, 1 cup cocoanut,  $\frac{1}{2}$  cup blanched almonds,  $\frac{1}{2}$  tsp. almond flavor. Drop on cookie sheet. Bake.—Mrs. M. Graham, Maple Creek, Sask.

### NUT COOKIES

$\frac{1}{2}$  cup butter,  $\frac{1}{4}$  cup brown sugar, 1 egg yolk, 1 cup flour, 1 tsp. of almond extract. Cream brown sugar, add egg yolk and flour, form into small balls, dip in egg white and roll in walnuts. Press hole in centre and cook in oven for 10 minutes. Take from oven and cook again for 10 minutes.—Mrs. L. Berven, Qu'Appelle, Sask.

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When poaching eggs, grease the utensil and they will not stick to the bottom.

To remove lettering from flour sacks, soak a few minutes in kerosene before putting in hot water.

Heat the knife or dip it into hot water and dry, before cutting fresh bread or cake.

Camphorated oil will remove white spots from varnished surfaces.

Fish taste will be removed from pan by boiling 1 tsp. mustard in it for a few minutes.



## CAKES and CAKE ICINGS

### DEVIL'S FOOD

$\frac{1}{2}$  cup butter, 1 cup white sugar, 2 egg yolks,  $\frac{1}{2}$  cup cocoa dissolved in hot water, 1 tsp. soda dissolved in 1 cup milk, 2 tsp. baking powder sifted with 2 cups of flour. Add whites of eggs, well beaten, vanilla to taste.—Mrs. S. N. McEachern.

### BOILED RAISIN CAKE

Rinse 1 lb. raisins, cover with water and cook for 20 minutes. Drain the raisins and save 1 cup of the raisin liquid. Cream one half cup of shortening with one and one half cups of sugar. When smooth and fluffy, add two well beaten eggs and blend thoroughly. Sift two cups flour, one tsp. baking soda, one tsp. nutmeg, 2 tsp. cinnamon and one half tsp. salt. Add some of the flour to egg mixture and then alternately the remaining flour and raisin water. Lastly fold in the raisins and one cup of walnut meats. Pour in a loaf cake pan and bake in a moderate oven ( $375^{\circ}$  F.) for one and one half hrs. Wrap in wax paper after it cools.—Mrs. Joe Smith, 713 9th Street, Saskatoon, Sask.

### PRINCE OF WALES CAKE

1 cup brown sugar, butter size of an egg, 2 tbs. molasses, 2 eggs,  $\frac{1}{2}$  cup sour milk, 1 tsp. soda,  $1\frac{1}{2}$  cups flour,  $\frac{1}{2}$  tsp. cinnamon,  $\frac{1}{2}$  tsp. of nutmeg, 1 cup boiled raisins (not too much juice). Place ingredients in bowl in order as above and bake from 30 to 45 min. in medium oven.—Mrs. Mark Danbellay, 107 Avenue O South, Saskatoon, Sask.

### ALEX'S FRUIT CAKE

2 lbs. seeded raisins, 1 lb. currant,  $\frac{1}{2}$  lb. dates, 1 lb. sliced almonds,  $\frac{1}{4}$  lb. citron peel,  $\frac{1}{4}$  lb. orange peel,  $\frac{1}{4}$  lb. lemon peel, 1 cup molasses, 1 tps. ground cloves, 1 tsp. cinnamon, 1 tsp. nutmeg, 1 tsp. pasty spice, 1 tsp. almond flavoring, 1 tsp. vanilla, 1 pint strawberries. Stand over-night. Mix 1 cup butter, 2 cups sugar, 1 cup milk, 3 cups flour, 10 eggs, 3 tsp. baking powder.—Mrs. W. Alexander, Sutherland.

### MACAROON CAKE

$\frac{1}{2}$  cup butter,  $\frac{3}{4}$  cup sugar, 2 eggs well beaten,  $1\frac{1}{2}$  cups flour, 2 tsp. baking powder,  $\frac{1}{4}$  cup milk. Mix and put in pan and cover with 2 egg whites beaten stiff,  $\frac{1}{4}$  cup sugar, 1 cup cocoanut. Bake in moderate oven.—Mrs. W. J. Smith, Sutherland, Sask.

### NUT SMACK

$\frac{1}{2}$  cup white sugar,  $\frac{1}{2}$  cup butter, yolks of 2 eggs,  $1\frac{1}{2}$  cups flour, 1 tsp. baking powder, 1 tsp. vanilla, whites of eggs, 1 cup brown sugar, 1 cup chopped nuts. Mix first five ingredients and pack in pan and mix eggs, brown sugar and nuts and pour on first mixture. Bake in moderate oven 25 min.—Mrs. J. Cush, Calgary, Alberta.

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### AMBROSIA CAKE

2½ cups sifted flour, 2 tsp. baking powder, ½ tsp. salt, 2 tbs. lemon juice, 5 tbs. orange juice, 2 tbs. water, grated rind of 1 lemon and 1 orange, 2/3 cup butter, 1½ cups white sugar, 3 eggs unbeaten. Measure flour after sifting add baking powder and salt and sift together 3 times. Add lemon and orange rind to butter and cream until blended. Add sugar gradually and beat until light. Add eggs one at a time and beat well, add flour alternately with combined fruit juice and water. Bake in layer or long pan.—Mrs. L. Williams, Sutherland, Sask.

### WHITE CAKE

¼ lb. butter, ½ cup milk (put in pan, bring to a boil, then put aside). 3 eggs (large or 4 small ones), 1 cup sugar (beat together until thick). ¼ cup Swansdown flour sifted 3 or 4 times, pinch salt, 1 tsp. baking powder. Beat egg mixture again add flour quickly then milk. Bake for 25 minutes at 400°. Line pan with greased paper.—Mrs. Jack Smith, 312 15th Avenue East, Calgary, Alberta.

### LEMON CAKE

1 cup butter, 2 cups brown sugar, 2 eggs, grated rind of 3 lemons, 2 cups raisins, 1½ cups sour milk, 2 tsp. baking soda, 3-3½ cups flour. Cream butter and sugar, add well beaten eggs. Add lemon rind and raisins, which are lightly coated with flour. Dissolve soda in the milk and add alternately with flour. Bake in moderate oven for ¾ of an hour. When cooked and still hot cover with lemon juice to which has been added ¾ cup of brown sugar. This mixture should stand while cake is baking to give the sugar time to melt.—Miss Mary Boyd, Sutherland, Sask.

### QUICK WHITE CAKE

Measure and sift together—1½ cups flour, 1 cup sugar (white), 3 tsp. baking powder, pinch salt. Break 2 eggs into measuring cup, fill cup with milk. Melt 5 tbs. butter, then add eggs, milk and butter to above (all at once). Beat thoroughly, add flavor and beat again. Bake in moderate oven 350°, about half an hour.—Mrs. J. Kusch, Sutherland, Sask.

### ICING

4 tbs. brown sugar, 4 tbs. butter, 4 tbs. cream, 1¼ cups cocoanut. Boil together 2 minutes, spread on cake as soon as it comes from oven. Return to oven and bake another 10 minutes or until icing is browned.—Mrs. Fred Hickman, Grande Prairie, Alberta.

### PEEL AND RAISIN CAKE

1½ cups butter, 3 cups brown sugar, 4 eggs, 1 cup milk, 2 cups of seeded raisins, 1 cup chopped nuts, 1 cup finely cut mixed peel, 5 cups flour, 3 tsp. baking powder. Sift flour once, add baking powder and sift together, cream butter until light, add sugar gradually, add well beaten eggs, add flour mixture alternately with milk reserving a little of the flour to mix with fruit and nuts. Now add those. Bake in moderate oven for 2 hours.—Mrs. H. Aston, Sutherland, Sask.

### BRAZIL NUT SPICE CAKE

$\frac{1}{2}$  cup shortening, 1 cup sugar, 2 eggs,  $\frac{3}{4}$  cup finely chopped nuts,  $1\frac{1}{2}$  cups flour,  $\frac{1}{2}$  tsp. salt, 1 tsp. cinnamon,  $\frac{1}{4}$  tsp. cloves,  $\frac{1}{4}$  tsp. ginger,  $2\frac{1}{2}$  tsp. baking powder,  $\frac{1}{2}$  cup strong coffee. Mix shortening with sugar, add beaten eggs and nuts. Sift together flour, salt, spices and baking powder, add alternately with coffee. Bake in 2 layers in moderate oven ( $375^{\circ}$ ) about 35 minutes.—Mrs. S. Cox, 507 3rd Street, Saskatoon, Sask.

### RASPBERRY BAR

**1st part**—1 cup flour, 1 tsp. baking powder,  $\frac{1}{2}$  cup butter, 1 egg well beaten, 1 tbs. sweet milk. Mix well. Put in pan, cover with raspberry jam.

**2nd part**—1 cup sugar, 1 beaten egg, 2 cups cocoanut (finely chopped), 1 tsp. vanilla, butter (size of an egg). Mix well, put on top of raspberry jam. Bake 25 minutes in moderate oven. Cut in bars while warm.—Mrs. F. J. Malone, Saskatoon, Sask.

### THREE FRUIT CAKE

$\frac{1}{2}$  cup butter, 1 cup brown sugar, 2 eggs, 2 cups pastry flour or  $1\frac{3}{4}$  cups bread flour,  $\frac{1}{4}$  tsp. salt, 3 tsp. baking powder, 4 tbs. of crushed bananas, 3 tbs. grated orange rind, 4 tbs. orange pulp, 1 cup seedless raisins (put through chopper),  $\frac{1}{2}$  cup milk,  $\frac{1}{2}$  tsp. vanilla. Cream butter and sugar, add beaten eggs, beating until mixture is light. Sift flour and measure and add baking powder and salt. Add  $\frac{1}{4}$  dry ingredients to butter mixture, then fruit, then remaining dry ingredients and milk alternately. Add vanilla. Bake in floured 2 layer pan in moderate oven 25 to 30 minutes.—Mrs. Cecilia Keon, Chapeau, Quebec.

### JELLY ROLL

1 cup sugar, 3 eggs, 2 tsp. milk, 1 cup flour sifted,  $1\frac{1}{2}$  tsp. baking powder,  $\frac{1}{2}$  tsp. lemon extract. Bake and while warm spread with raspberry jelly or jam and roll thus: Spread a damp cloth on table, lay on the cake and roll, keeping towel over it to prevent its cracking. Do not take off towel until cake is cold.—Mrs. Roy C. Anderson, Saskatoon.

### PRUNE CAKE

$1\frac{1}{4}$  cups brown sugar,  $\frac{1}{2}$  cup shortening, 2 eggs well beaten, 2 cups sifted flour,  $\frac{3}{4}$  cups nutmeats, 1 cup cooked prunes, 1 cup prune juice,  $\frac{1}{4}$  tsp salt, 1 tsp. each of cloves, allspice, cinnamon and soda. Bake in a loaf in a moderate oven.—Mrs. W. D. Hammond, Saskatoon, Sask.

### ORANGE CAKE

1 cup white sugar, 2 cups flour, 1 cup buttermilk, 1 orange (use only grated rind in the cake and save juice for icing), 1 tsp. soda, 1 tsp. baking powder,  $\frac{1}{2}$  cup butter, 1 egg, 1 cup walnuts (cut fine), 1 cup chopped dates,  $\frac{1}{2}$  cup raisins. Bake in rather slow oven in 9" layer tins using the following icing—Juice 1 orange, small piece of butter, icing sugar to make right consistency to spread on cakes. Put walnuts on cake if desired.—Mrs. Baldes, Saskatoon, Sask.

### MATRIMONIAL CAKE

1 cup brown sugar,  $1\frac{1}{2}$  cups flour,  $1\frac{1}{2}$  cups oatmeal,  $\frac{1}{2}$  cup butter, 1 tsp. soda, pinch of salt. Mix above and pack half into a pan and save the other to put over date filling. Bake in a moderate oven 20 to 25 min.

#### Filling

1 lb. dates,  $\frac{1}{2}$  cup white sugar,  $1\frac{1}{2}$  cups boiling water. Stir and boil until stiff. This will cover a pan about 8"x12". Spread a little more than half of the dry mixture on bottom and then spread on cooked dates while hot. Then spread the rest of mixture on top. Bake till a golden brown and cut in squares to serve.—Miss Marguerite Sullivan, Humboldt, Sask.

### DEVIL'S FOOD CAKE

2 cups brown sugar (sifted),  $\frac{1}{2}$  cup of butter, 1 cup of sour milk,  $2\frac{1}{2}$  cups flour,  $\frac{1}{2}$  cup cocoa, 1 tsp. soda, 1 tsp. vanilla,  $\frac{1}{2}$  cup of hot water. Pour  $\frac{1}{2}$  cup hot water over cocoa, cream butter and sugar, add cocoa after creaming above. Put soda in cup and pour sour milk over, add to mixture and then the flour and vanilla. Frost with a butter icing—Teresa Hayes, Sheenboro, Quebec.

### LEMON CRUMBLE

1  $\frac{1}{3}$  cups soda biscuit crumbs,  $1\frac{1}{2}$  cups flour,  $\frac{1}{2}$  cup white sugar,  $\frac{1}{2}$  cup cocoanut,  $\frac{3}{4}$  cup butter, 1 tsp. baking powder. Rub these ingredients together and put  $\frac{2}{3}$  of it on the bottom of pan and remainder over the filling.

#### Filling

2 eggs,  $\frac{3}{4}$  cup sugar, 1 cup water, juice of 1 lemon and rind, 3 tsp. corn starch. Boil water, sugar and lemon, then add corn starch dissolved in eggs. Cook in double boiler until thick.—Mrs. Carmen Keon, Chapeau, Que.

### TWO-IN-ONE CAKE

$\frac{1}{2}$  cup butter, 1 cup sugar, 2 egg yolks, 2 cups flour, 1 tsp. baking powder,  $\frac{1}{2}$  cup milk. Spread this paste in a pan measuring about 18"x12", over this sprinkle 1 cup chopped walnuts and cover with an icing made as follows—Whites of 2 eggs (well beaten), 2 cups brown sugar, spread on cake and bake in a very hot oven.—Mrs. Paul Desjardin, Chapeau, Quebec.

### PINEAPPLE CAKE

$\frac{1}{2}$  lb. butter, 1 cup sugar, 3 eggs,  $\frac{1}{2}$  tsp. nutmeg, 1 large tsp. of baking powder, 3 cups flour, 2 tsp. vanilla, 1 lb. blanched sultanas, 1 can crushed pineapple,  $\frac{1}{4}$  lb. orange peel,  $\frac{1}{4}$  lb. cherries,  $\frac{1}{2}$  cup warm water. Cream butter, add sugar and beaten eggs, add water, crushed pineapple, flour, fruit, sifted flour with baking powder. Bake in moderate oven.

#### Filling for Cake

Grated rind and juice of 1 orange, 1 apple grated, 1 cup sugar. Boil till thickened. Spread when cool.—Mrs. J. Stephen, Brandon, Manitoba.

### IRISH CAKE

$\frac{1}{2}$  cup shortening,  $1\frac{1}{2}$  cup sugar, 2 eggs, 2 cups flour, 1 cup mashed potatoes,  $\frac{1}{2}$  cup cocoa, 1 lb. raisins, 1 cup sour milk, 1 tsp. soda, mixed spice, cloves and nutmeg. Mix well and bake until well browned.—Mrs. J. Losie, Saskatoon, Sask.

### TOMATO SOUP CAKE

1 can tomato soup, 1 tsp. soda, 1 scant cup butter, 1 cup sugar, 2 cups flour, 2 tsp. baking powder,  $\frac{1}{2}$  tsp. salt,  $\frac{1}{2}$  tsp. nutmeg,  $\frac{1}{2}$  tsp. cinnamon, 1 cup walnuts, 1 cup raisins.—Mrs. E. Chapp, Saskatoon, Sask.

### BURNT SUGAR CAKE

$\frac{1}{4}$  cup white sugar caramelized (add  $\frac{1}{4}$  cup boiling water and boil until it forms a thick syrup), 1 cup white sugar,  $\frac{1}{2}$  cup butter, 2 egg yolks (well beaten), 2 cups flour,  $\frac{3}{4}$  cup cold water, 1 tsp. vanilla, 2 tsp. baking powder. Cream butter, add sugar gradually, then egg yolks, beat well, add 4 tsp. of burnt sugar syrup or whole quantity. Sift flour and baking powder 3 times and add alternately with water beating after each addition, add vanilla and fold in egg whites stiffly beaten. Bake in moderate oven increasing heat towards end.—Mrs. Haid, Saskatoon, Sask.

### REFRIGERATOR DATE ROLL

$\frac{1}{2}$  lb. dates, 1 cup nutmeats,  $\frac{1}{2}$  cup orange juice,  $\frac{1}{2}$  cup of marshmallows, 1 cup whipped cream, 1 dozen graham wafers. Stone dates and cut in small pieces, chop the nuts and cut the marshmallows with scissors into small pieces, add these three ingredients to the cream which has been whipped until stiff. Roll the graham wafers and add half of them to first mixture, add orange juice. Spread remaining wafers on waxed paper and combine with first mixture. Form into a roll, wrap in waxed paper, chill in refrigerator overnight. Serve in thin slices with a garnish of whipped cream.—Mrs. R. Blowfield, Saskatoon.

### NANCY CAKE

Mix  $\frac{1}{2}$  cup butter, 1 cup milk, add 2 egg yolks together, then add the following mixture: 2 cups flour, 1 cup sugar, 2 tsp. baking powder,  $\frac{1}{2}$  tsp. salt. Add the stiffly beaten egg whites at last. Bake in a moderate oven.

**Icing.**—When cake is hot put this on top—1 cup cocoanut, 2 tbs. of butter, 2 tbs. cream. Mix and brown lightly on top of cake.—Miss Anna McDonald, Greenfield, Ontario.

### CREAM CAKE

1 cup fine white sugar, 1 cup sweet cream, whipped 2 egg whites, 2 tsp. baking powder,  $1\frac{1}{2}$  cups flour (pastry), pinch of salt, flavoring to taste. Method—Whip cream, add sugar gradually, beat egg whites, fold in flour and baking powder that has been sifted 3 times. Bake in not too hot oven.—Mrs. Jean E. Lang, Sutherland, Sask.

### GUMDROP CAKE

1 cup of granulated sugar,  $\frac{1}{2}$  cup of butter,  $\frac{3}{4}$  cup of milk, 1 tsp. of salt,  $\frac{3}{4}$  lb. of raisins, 1 tsp. of baking powder,  $\frac{1}{2}$  lb. of gumdrops, 2 eggs, 2 cups of flour.—Mrs. J. Pershick.

### GINGER CAKE

Break 1 egg in a cup, fill up with molasses,  $\frac{1}{2}$  cup sugar,  $\frac{1}{2}$  cup of butter, salt, 1 tsp. soda dissolved in a little warm water, 2 cups sifted flour, spices, ginger, nutmeg, cloves and cinnamon, 1 cup boiling water last of all.—Miss Mary McDonald, Montreal, Quebec.

### CANADA CAKE

1 cup sugar,  $\frac{1}{2}$  lb. butter, 2 eggs,  $\frac{1}{2}$  cup milk,  $1\frac{1}{2}$  cup flour,  $1\frac{1}{2}$  tsp. baking powder, pinch of salt, 1 tsp. vanilla. Method—Cream butter and sugar, add unbeaten eggs, milk, sifted flour with baking powder, salt and vanilla. Bake in a moderate oven for 15 minutes. This is suitable for layer cake with any kind of filling or icing.—Mrs. J. Dolan, 815 Main St., Saskatoon.

### WHIPPED CREAM CAKE

1 cup whipping cream, 3 egg whites,  $\frac{1}{2}$  cup cold water, 1 tsp. vanilla, 2 cups cake flour,  $1\frac{1}{2}$  cups sugar, 2 tsp. baking powder,  $\frac{1}{2}$  tsp. salt. Mix together whipped cream and stiffly beaten egg whites, add water and vanilla. Sift dry ingredients 3 times, mix all carefully. Makes 3 layers or a loaf.—Julia McKinnon, Greenfield, Ontario.

### WHITE CAKE

$\frac{1}{2}$  cup butter,  $1\frac{1}{2}$  cups sugar,  $\frac{1}{2}$  cup milk, 3 cups Swansdown cake flour,  $\frac{1}{4}$  tsp. salt,  $\frac{1}{2}$  cup water, 1 tsp. vanilla extract,  $\frac{1}{4}$  tsp. almond extract, 2 egg whites (beaten very lightly). Method—Cream butter gradually, work in  $\frac{1}{2}$  cup sugar, add a few drops of the milk alternately with rest of the sugar. Sift together the flour, baking powder and salt, add to the first mixture alternately with water and rest of the milk. Beat in the extracts and fold in the egg whites. Bake in 3 layers or in a shallow pan, cover with boiled icing. All level measurements required.

**Boiled Icing for Above Cake.**— $1\frac{1}{2}$  cups granulated sugar,  $\frac{1}{2}$  cup of water, 1 tsp. flavoring extract,  $\frac{1}{2}$  tsp. baking powder. Boil sugar water without stirring until syrup spins a thread. Pour slowly over stiffly beaten egg whites, and beat until thick, add flavoring and baking powder. Allow with boiled icing. All level measurements required.—Mrs. R. T. Montgomery, Saskatoon, Sask.

### CHERRY CAKE

1 lb. butter, 1 lb. sugar, 10 eggs, 1 lb. 2 oz. flour, 1 lb. cherries,  $\frac{1}{2}$  lb. citron peel cut fine,  $\frac{1}{2}$  lb. almonds blanched and halved. Cream butter add sugar and cream together, add whole egg one at a time and cream the butter and sugar, add a sprinkle of flour if mixture shows any tendency to curdle. Add fruit and flour, fruit as you put in cake mixture. Bake in moderate oven for 2 hours.—Elizabeth J. Whalen, Avonhurst, Sask.

### BANANA CAKE

1 cup sugar,  $\frac{1}{2}$  cup butter,  $1\frac{1}{2}$  cups flour, 1 tsp. baking powder, 2 eggs, 2 mashed bananas, 4 tbs. milk,  $\frac{3}{4}$  tsp. soda. Cream butter and sugar, add bananas and egg yolks, milk with soda, flour and baking powder, add beaten egg whites last.—Mrs. E. H. Walter, Saskatoon, Sask.

### CHOCOLATE CAKE

$\frac{1}{2}$  cup butter, 1 cup sugar, 1 cup sweet milk, 2 eggs, 2 cups sifted flour, 3 tsp. baking powder, 2 tbs. cocoa.—Mrs. T. Murphy, Saskatoon, Sask.

### THREE PIECE CAKE

2 cups flour,  $\frac{1}{2}$  cup butter,  $\frac{1}{2}$  tsp. salt. Mix well together and place in a deep pan.

$1\frac{1}{2}$  cups brown sugar, 4 tbs. butter, 3 egg yolks,  $\frac{1}{2}$  cup milk, 1 cup raisins, 3 tsp. baking powder,  $1\frac{1}{2}$  cup flour, 1 tsp. vanilla. Cream together sugar and butter, add the beaten egg yolks, the milk and the sifted flour and baking powder lastly. Add the other ingredients. Spread over first mixture. Bake  $\frac{3}{4}$  hours.

3 egg whites, 1 cup brown sugar, 1 cup cocoanut, 1 tsp. vanilla. Beat egg whites, add sugar, cocoanut and 1 tsp. vanilla. Put this on the cake and bake until a nice brown.—Mrs. Hussey, Saskatoon.

### CHOCOLATE CAKE

$1\frac{1}{4}$  cups of sugar,  $\frac{1}{2}$  cup of butter, 2 eggs,  $\frac{1}{2}$  cup of sour milk, 2 squares of melted chocolate,  $1\frac{1}{2}$  cups of flour, 1 tsp. of soda,  $1\frac{1}{2}$  tsp. of cream of tartar, 1 tsp. of salt, 1 tsp. of vanilla,  $\frac{3}{4}$  cup of water, (add water last). Sift dry ingredients first. Bake in three layers.

Filling—1 tbs. of cocoa, 1 tbs. corn starch,  $\frac{2}{3}$  cup of boiled water,  $\frac{2}{3}$  cup of sugar, 1 tbs. of butter. Cook until thick.—Mrs. A. McGillivray.

—Saskatoon, Sask.

### CHOCOLATE CAKE

$\frac{1}{2}$  cup Crisco, 2 scant cups white sugar, 3 heaping tbs. cocoa, 2 eggs,  $\frac{1}{2}$  cup sour milk, 2 cups flour, 2 tsp. soda,  $\frac{1}{2}$  tsp. salt, 1 tsp. vanilla, 1 cup boiling water. Method: Cream shortening, gradually add sugar to creamed shortening, mix well; add cocoa and mix well; add eggs to batter and mix well; sift flour, measure, add soda and salt and sift together three times; add to batter alternately with milk, mix well after each addition; add vanilla; lastly add hot water, little at a time, beating well after each addition. It is very thin but alright. Bake in  $300^{\circ}$ - $325^{\circ}$  oven for about an hour.—Mrs. C. J. McCormick, Flin Flon, Manitoba.

### PRUNE CAKE

1 cup of sugar,  $\frac{1}{2}$  cup of butter, 2 eggs well beaten,  $1\frac{1}{2}$  cups of flour, 1 cup of cooked prunes chopped,  $\frac{1}{2}$  cup of prune juice, 4 tbs. of chocolate, 2 tsp. cinnamon,  $\frac{1}{2}$  tsp. nutmeg, 1 tsp. soda dissolved in the juice.

Filling for the Cake.—Yolk of 1 egg, 4 tbs. orange juice, icing sugar to mix. Bake in two layers.—Mrs. Don Guinan, Aylsham, Sask.



### WHITE FRUIT CAKE

Cream together—1 cup sugar, 1 cup butter until like whipped cream. Sift 2 cups flour,  $1\frac{1}{2}$  tsp. baking powder. Cut in suitable pieces and mix together  $\frac{1}{2}$  lb. blanched almonds,  $\frac{1}{4}$  lb. each citron, orange and lemon,  $\frac{1}{2}$  cup sliced or diced candied cherries,  $\frac{1}{4}$  lb. each dates, dried apricots and pressed figs cut with scissors,  $\frac{1}{2}$  lb. white raisins,  $\frac{1}{2}$  lb. of shredded cocoanut, 1 cup sliced pineapple. Mix well about  $\frac{1}{3}$  of flour with fruit and nuts, to creamed mixture add 5 eggs one at a time along with 3 tbs. of flour beating well, add  $\frac{1}{4}$  cup pineapple syrup with remainder of flour and fruit and nuts. Pour in spring form or tube cake pan lined with heavy paper. Bake in fairly slow oven  $1\frac{1}{2}$  hrs.  $275^{\circ}$ , then  $300^{\circ}$ .—Mrs. Emma Davey, Sutherland, Saskatchewan.

### PINEAPPLE SQUARES

$\frac{1}{2}$  cup butter, 1 cup flour, 1 tsp. milk, 1 egg,  $\frac{1}{2}$  tsp. salt, 1 tsp. of baking powder. Mix all together and put in pan. Then add the following: 1 egg, butter size of an egg (melted),  $\frac{1}{2}$  cup white sugar, 2 cups cocoanut, 1 can crushed pineapple. Mix this and put on above mixture and bake.—Mrs. F. Cascagnette, Sutherland, Sask.

### CHOCOLATE CAKE

2 squares chocolate,  $\frac{1}{2}$  cup of boiling water, 1 small tsp. soda. Melt chocolate and sprinkle soda over it. Pour on boiling water and stir well. Set aside to cool. Cream  $\frac{1}{2}$  cup butter,  $1\frac{1}{2}$  cups brown sugar, 2 eggs,  $\frac{1}{2}$  cup sweet milk, 2 cups cake flour or  $1\frac{3}{4}$  cups sifted bread flour, 2 tsp. baking powder, 1 tsp. vanilla, salt, add chocolate mixture last and just fold in. Bake in moderate oven about 50 minutes in a loaf, but if baked in layer don't bake so long.—Mrs. James Coghlan, Ottawa, Ont.

### CHOCOLATE LOG CAKE

5 eggs,  $\frac{1}{2}$  cup icing sugar, 2 tbs. flour, 2 tbs. cocoa, 1 bottle whipping cream. Method: Separate the eggs and beat the yolks until thick. Add the sifted sugar and continue beating until well blended. Add the cocoa and flour sifted together. Beat the egg whites until stiff, but not dry. Add to the egg yolk mixture and beat hard for about 10 minutes. Pour into a large shallow pan lined with waxed paper and bake in a hot,  $400^{\circ}\text{F}$ . oven, for about 10 minutes. Turn out on a cloth that is sprinkled thickly with icing sugar. Allow to cool. Whip the cream and sweeten to taste. Reserve about four tbs. of this and spread the remainder over the cake. Roll up as for jelly roll. To the remaining cream add sufficient icing sugar and cocoa to form an icing. Cover the cake with this and draw wavy lines with a fork to resemble a log. Set in the refrigerator until ready to serve.—Mrs. R. Shaw, Saskatoon, Sask.

### WHITE FRUIT CAKE

2 cups white sugar, 1 cup butter, 2 cups sweet milk, 4 eggs, 2 tsp. baking powder, 1 lb. raisins, 1 lb. dates, 1 lb. nuts, 1 lb. cherries, 1 tsp. lemon extract,  $3\frac{1}{2}$  cups flour. More to suit taste.—Mrs. L. R. Mitchell, Saskatoon, Saskatchewan.

### FUDGE CAKE

1 cup sugar, 2 tbs cocoa,  $\frac{1}{4}$  cup butter, 1 egg, 1 tsp. salt, 1 tsp. of soda dissolved in  $\frac{1}{2}$  cup sour milk,  $1\frac{1}{2}$  cups flour,  $\frac{1}{4}$  cup boiling water, vanilla.

**Filling.**— $\frac{1}{2}$  cup hot water,  $\frac{1}{2}$  tbs. cocoa,  $\frac{1}{3}$  cup sugar,  $\frac{1}{2}$  tbs. butter, 1 tbs. corn starch mixed with  $\frac{1}{2}$  cup cold water. Cook until thick and add a little vanilla and spread when cool. Sprinkle powdered sugar on top.—Mrs. L. J. Harris, Saskatoon, Sask.

### PINEAPPLE FROSTING

2 tbs. pineapple juice, 2 tsp. lemon juice, 2 tbs. butter, 2 cups or more confectioner's sugar. Put pineapple juice in saucepan. When at boiling point remove from fire, add butter and lemon juice, when butter is melted pour slowly in the sugar beating hard until of a nice consistency to spread. Mrs. Bloomfield, Saskatoon, Sask.

### POTATO CAKE

1 cup warm mashed potatoes, 1 cup of butter, 2 cups granulated sugar,  $1\frac{1}{2}$  cups sweet milk, 1 cup Baker's chocolate grated, dissolved in  $\frac{1}{2}$  cup of warm milk, 4 eggs, 1 tsp. cinnamon, 1 tsp. clove,  $\frac{1}{2}$  grated nutmeg, 1 cup walnut meats cut fine, 2 large cups flour well sifted, 2 tsp. baking powder, rub sugar and butter to a cream, mix potatoes. Bake slowly 50 minutes.—Mrs T. H. Best, Saskatoon, Sask.

### SOUR CREAM CAKE

$1\frac{1}{2}$  cups sugar,  $1\frac{1}{2}$  cups sour cream, 2 eggs, pinch of salt, 1 tsp. soda,  $2\frac{1}{2}$  cups flour,  $2\frac{1}{2}$  tsp. baking powder, 2 tsp. vanilla or other flavoring. Beat eggs, sugar and sour cream. Add soda, beat well, add other ingredients and cook in moderate oven. Cocoa, raisins or currants may be added.—N. Wright, Saskatoon, Sask.

### RICH SPICE CAKE

(A good cake which will keep well)

3 eggs,  $\frac{3}{4}$  cup Crisco,  $1\frac{1}{2}$  cups brown sugar (medium), 1 cup sour milk,  $\frac{1}{2}$  tsp. soda, 2 cups flour, 1 cup raisins,  $\frac{1}{2}$  cup nutmeats (cut fine), 1 tsp. cinnamon, 1 tsp. allspice,  $\frac{1}{2}$  tsp. salt, 1 tps. cloves. Cream Crisco, add sugar and continue creaming. Beat yolks slightly, add sifted dry ingredients keeping out  $\frac{1}{8}$  cupful of flour to add to the chopped raisins and nuts. Add sifted ingredients alternately with the milk, add raisins and nuts. Fold in beaten whites. Bake in greased loaf pan 35 to 40 minutes in a moderate oven.—Miss E. Bellok, Saskatoon.

### COCOANUT FLUFF CAKE

$1\frac{1}{2}$  cups sifted flour,  $2\frac{1}{2}$  tsp baking powder,  $\frac{1}{2}$  tsp. salt,  $\frac{2}{3}$  cup of sugar,  $\frac{1}{2}$  cup cocoanut,  $\frac{1}{2}$  cup of milk,  $\frac{1}{4}$  cup butter, 1 egg,  $\frac{1}{2}$  tsp. of flavoring. Mix and sift dry ingredients. Add cocoanut and mix well. Add butter, milk or water, beaten egg and flavoring. Stir ingredient quickly and bake in hot oven for about 20 minutes.—Frances Dolan, Saskatoon, Sask.

### HONEY APPLE SAUCE CAKE

$\frac{1}{2}$  cup butter, 1 egg, 1 tsp. soda, 1 cup honey,  $\frac{1}{2}$  tsp. salt, 1 cup of thick unsweetened apple sauce, 1 tsp. cinnamon,  $\frac{1}{2}$  ts. cloves,  $2\frac{1}{4}$  cups flour. Cream butter, add honey. Beat eggs into this mixture. Add the sifted dry ingredients and add apple sauce. Pour into lined and greased pan. Bake in a moderate oven 1 hour. Better on 3rd day.—Mrs. R. J. MacDonald, 14881 Muirland Avenue, Detroit, Michigan.

### DREAM CAKE

**Part One**— $1\frac{1}{2}$  cups flour,  $\frac{1}{2}$  cup butter, pinch of salt, 1 tbs. white sugar.

**Part Two**— $1\frac{1}{2}$  cups brown sugar, 3 eggs, 2 small tsp. flour, 1 tsp. baking powder,  $\frac{1}{2}$  cup cocoanut,  $\frac{1}{2}$  cup walnuts, vanilla.—Sophia Klamot, Sutherland, Sask.

### RICE KRISPIE MARSHMALLOW SQUARES

$\frac{1}{3}$  cup butter,  $\frac{1}{2}$  lb. marshmallows ( $2\frac{1}{2}$  dozen),  $\frac{1}{2}$  tsp. vanilla, 1 pkg. Rice Krispies ( $5\frac{1}{2}$  oz.) Melt butter and marshmallows in a double boiler, add vanilla, beat thoroughly to blend. Put Rice Krispies in buttered bowl and pour on marshmallow mixture stirring briskly. Press into shallow buttered pan, cut in squares when cold. Nutmeats and cocoanut may be added  $\pm$  oz. of melted unsweetened chocolate or 4 oz. of melted semi-sweetened chocolate may be added to the marshmallow mixture just before pouring over Rice Krispies. These are good and easy to make.—Mrs. W. W. Wadell, Assiniboia, Sask.

### DATE CAKE

1 lb. dates,  $1\frac{1}{2}$  cup sugar,  $\frac{3}{4}$  cup butter. Beat butter and sugar to a cream, add 2 eggs,  $\frac{3}{4}$  cup lukewarm water with 1 tsp. soda dissolved, add a few walnuts cut fine. Flour enough to make a batter a little stiffer than layer cake. Add dates last. Bake in a slow oven 2 hours.—Mrs. Margaret Fortier, Pembroke, Ontario.

### WHIPPED CREAM CAKE

1 cup cream (whipped),  $\frac{1}{2}$  cup cold water, 3 tsp. baking powder, 1 tsp. vanilla,  $1\frac{1}{2}$  cups white sugar, 2 cups flour (sift 3 times), whites of 4 eggs, salt to taste. Whip cream stiff, add salt, slowly add sugar. Sift flour and baking powder together and add alternately with the water. Then add stiffly beaten egg whites and vanilla. Bake in 2 layers in  $375^{\circ}$  oven for 25 minutes. (May also be used as cup cakes). Use any filling you desire. Lemon is nice.—Mrs. W. W. Waddell, Assiniboia, Sask.

### JELLY ROLL

Beat 4 eggs in a bowl with  $\frac{3}{4}$  tsp. baking powder, and  $\frac{1}{4}$  tsp. salt. Put this bowl over a pan of hot water and gradually beat in  $\frac{3}{4}$  cup sugar and  $\frac{3}{4}$  cup flour. Bake and roll in usual manner.—Joyce Rogers, Edgeley.



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Orders

### CHOCOLATE CAKE

$\frac{1}{2}$  cup cocoa,  $\frac{1}{2}$  cup hot water,  $\frac{1}{2}$  cup shortening (butter and lard), 1 large cup white sugar, 1 egg,  $\frac{1}{2}$  tsp. soda, 1 tsp. baking powder,  $\frac{1}{4}$  tsp. salt,  $\frac{1}{2}$  cup sour milk,  $1\frac{1}{2}$  cups sifted flour, ( $\frac{1}{3}$  corn starch),  $\frac{1}{2}$  tsp. of vanilla or almond flavor. Method—Cream sugar and butter, add egg and beat well. Mix cocoa with hot water (cool), then add to sugar and butter, add sifted dry ingredients alternately with sour milk. Beat for 1 minute. Bake in shallow pan which has been lined with greased paper for 25 to 30 minutes in moderate oven  $325^{\circ}$ - $350^{\circ}$ F.—Mrs. George Whitehouse, Sutherland, Sask.

### FIG CAKE

1 lb. butter, 1 lb. white sugar, 10 eggs, 1 lb. 2 oz. flour, 1 lb. figs cut into strips,  $\frac{1}{2}$  lb. citron peel cut fine,  $\frac{1}{2}$  lb. almonds blanched and quartered. Cream butter and sugar till foamy, add eggs one at a time and beat into mixture with your hand until they disappear, add a sprinkle of flour if mixture shows tendency to curdle. Flour fruit and add to mixture. Then add remainder of flour. Bake in a moderate oven  $2\frac{1}{2}$  to 3 hours.—Mrs. A. J. McIntosh, Sutherland, Sask.

### CHRISTMAS CAKE

2 lbs. butter, 2 lbs. sugar, 24 eggs, 2 lbs. almonds quartered, 2 lbs. cherries (left whole), 2 lbs. sultana raisins, 2 lbs. raisins (seeded), 2 lbs. mixed peel cut fine, 4 or 5 cups flour, 2 tsp. cloves, 2 tsp. cinnamon, 2 tsp. nutmeg. Cream butter and sugar till foamy. Then add eggs one at a time and beat into mixture with your hand until it disappears. Prepare fruit, almonds (blanched), peel the day before and add spices and let stand over night. Bake in slow oven. This makes 3 large cakes.—Mrs. E. J. Whalen, Avonhurst, Saskatchewan.

### DELICIOUS SPICE CAKE

$\frac{1}{2}$  cup butter, 1 cup sugar, 2 eggs (separate), 1 cup sour milk,  $\frac{1}{4}$  tsp. soda,  $1\frac{1}{2}$  tsp. baking powder,  $1\frac{1}{2}$  cups flour,  $\frac{1}{2}$  tsp. cassia,  $\frac{1}{2}$  tsp. cloves,  $\frac{1}{2}$  tsp. ginger. Cream butter and sugar, add egg yolks. Mix soda in sour milk. Sift flour and baking powder. Add spices and lastly beaten whites. Bake in a moderate oven.—Mrs. A. Forrest, 101 27th Street, West, Saskatoon.

### CHRISTMAS CAKE

1 lb. flour, 1 lb. butter, 1 lb. cherries, 2 lb. bleached raisins, 1 lb. of fruit sugar,  $\frac{1}{2}$  lb. citron,  $\frac{1}{2}$  lb. lemon peel,  $\frac{1}{2}$  lb. candied pineapple,  $\frac{1}{2}$  lb. almonds, 8 eggs, rind and juice of 1 lemon, almond flavoring. Bake 3 to 4 hours in a very slow oven,  $200^{\circ}$ F, in cake pan 9" x 4" deep.—Mrs. Frederick.  
—Saskatoon, Sask.

### GINGER FRUIT CAKE

1 cup brown sugar, 1 cup butter, 1 cup sour milk, 1 cup syrup, 2 eggs, 1 cup raisins, 1 cup currants, 1 tbs. ginger, 4 good cups of flour, 2 tsp. of soda dissolved in water, put soda in last when cake is mixed. Bake 1 hr. in fruit cake tin.—Mrs. F. Weaver, Sutherland.

### BANANA CAKE

½ cup butter, 1 cup sugar, 2 eggs beaten, 1 tsp. baking soda dissolved in 4 tsp. boiling water, 1 cup mashed bananas, 2 cups sifted flour, 2 level tsp. baking powder, pinch of salt, 1 cup chopped walnuts, 1 tsp. vanilla. Cream butter and sugar, add beaten eggs. Beat well. Sift flour, baking powder and salt. Add dissolved soda to the bananas. Add alternately with flour. Lastly add walnuts and vanilla. Bake 40 minutes in a loaf tin.—Mrs. C. M. Belton, Sutherland, Sask.

### CHOCOLATE FUDGE CAKE

¼ cup butter, ¾ cup brown sugar, 1 egg unbeaten, 1½ squares of melted chocolate, 1 cup flour, ½ tsp. soda, ½ cup sweet milk, 1 tsp. vanilla. Just right amount for an 8-inch pan. Cream butter well, add sugar, then unbeaten egg and beat well. Add melted chocolate and vanilla. Sift flour, then sift again with soda. Add alternately to first mixture with milk. Beat until smooth after each addition. Bake in oven 350° F. for 25 minutes.—Mrs. P. H. Plurde, Bladworth, Sask.

### TOASTED SPICE CAKE

¾ cup Crisco, 2 cups brown sugar, 2 eggs separated, 1 tsp. soda, 1¼ cups sour milk, 2 1/3 cups flour, 1 tsp. baking powder, 1 tsp. cinnamon, 1 tsp. cloves, ¾ tsp. salt, 1 tsp. vanilla. Cover with the following. Beat 2 egg whites, slowly add 1 cup brown sugar, beat till smooth. Spread over raw cake, sprinkle with ½ cup broken nuts and bake 45 to 50 minutes.—Mrs. W. J. Spellesey, 2260 Rae Street, Regina, Sask.

### DATE AND RAISIN CAKE

1 cup raisins, 1 cup dates, 1 tsp. soda, 1 cup boiling water. Pour water over above three ingredients. Let stand till cool. 1 cup sugar, ½ cup butter, 1 egg yolk. Add previous mixture. 1¼ cups flour, ½ tsp. cinnamon, ¼ tsp. cloves, 1 tsp. vanilla. Bake in a moderate oven.

**Boiled 3 minute Icing**—1 cup sugar, 3 tbs. cold water, 1 tsp. vanilla. Add above after boiling 3 minutes to beaten egg whites.—Mrs. Merv. Scharf, 908 Spadina Crescent East, Saskatoon, Sask.

### ANGEL FOOD

1 cup egg whites plus 1 egg white, 1 cup Swansdown flour, 1 1/3 cups granulated sugar, 1 tsp. cream of tartar, 1 pinch of salt, 1 tsp. of almond extract, 1 tsp. vanilla. Add salt to egg whites and beat until foamy with a wire egg whip on a large platter. Add cream of tartar and continue beating until the whites are stiff enough to hold a tbs. erect. Fold in the sugar very lightly, two tbs. at a time. Fold in the flour sifting it over the egg whites, about two tbs. at a time. Stir in the flavoring very lightly. Half fill large unbuttered tube pan. Put into perfectly cold oven if either gas or electricity is used, and let the heat gradually rise to 300° F, then prevent temperature from rising any higher. Let cake bake for 50 minutes.—Mrs. Leo McCormick, Saskatoon, Sask.

### BURNT SUGAR CAKE

2 eggs, 2 cups white sugar,  $\frac{1}{2}$  cup butter, 1 cup sour milk, 2 cups flour, 1 tsp. vanilla, 2 tsp. soa. Use 1 cup of sugar to burn brown, add 1 cup boiling water, let boil till dissolved—let cool, mix, adding brown sugar last. Save some of burned sugar for icing.—Mrs. J. Davenport, Sr., Sutherland, Saskatchewan.

### CHOCOLATE CAKE

2 squares of unsweetened chocolate, 4 tbs. butter,  $1\frac{1}{4}$  cups sugar, 2 eggs, 2 cups flour, 1 tsp. baking powder, 1 tsp. baking soda, 1 tsp. vanilla, 1 cup sour milk or buttermilk,  $\frac{1}{3}$  tsp. salt. Melt chocolate in double boiler, add butter, sugar and  $\frac{1}{2}$  cup of sour milk. Mix well, then beat in the eggs, one at a time.—Mrs. G. Naylor, Saskatoon, Sask.

### LAZY DAISY CAKE

3 eggs, 1 cup granulated sugar, 1 cup flour,  $1\frac{1}{2}$  tsp. baking powder, 1 tsp. vanilla,  $\frac{1}{2}$  cup milk, butter size of an egg. Melt butter in milk. Add at last.

**Icing**—1 cup brown sugar, 1 cup canned milk, 2 cups cocoanut, 2 tbs. butter (melted). Cool cake before putting icing on. Brown in oven.—Mrs. F. W. Kellins, Sutherland, Sask.

### CHERRY CAKE

$\frac{1}{2}$  lb. white sugar,  $\frac{1}{2}$  lb. butter, 1 lb. flour (scant), 4 eggs, 1 tsp. baking powder. Beat butter and sugar until creamy, add well beaten eggs and about 1 lb. of cherries or sultanas. Bake in a moderate oven.—Mrs. R. Garrett, Sutherland, Sask.

### ICE WATER CAKE

Cream  $\frac{1}{2}$  cup butter and  $1\frac{1}{2}$  cups sugar, add 1 cup ice water and let stand while mixing rest of the cake, 2 cups Swansdown flour, 2 tsp. Calumet baking powder, 1 tsp. lemon flavoring, whites of 5 eggs, beaten real stiff and folded in last. Bake in  $375^{\circ}\text{F.}$  oven. Use lemon filling and ice with seven minute icing.—Mrs. Watcott, Wilkie, Sask.

### SPONGE CAKE

2 eggs, 1 cup sugar, 1 cup flour, 1 tsp. baking powder, pinch salt, 2 tbs. boiling water. Beat eggs and sugar together for ten minutes then stir in boiling water. Add flour, baking powder and salt. Pour into two sandwich tins and bake in moderate oven  $375^{\circ}\text{F.}$  for ten to fifteen minutes.—Mrs. A. Morris, Sutherland, Sask.

### WHITE FRUIT CAKE

$\frac{1}{2}$  lb. butter, 2 cups white sugar, 4 eggs, 1 cup sweet milk, 2 cups cocoanut, 1 lb. sultana raisins, 1 lb. citron peel,  $\frac{1}{2}$  lb. almonds blanched, 1 lb. figs put through the food chopper,  $\frac{1}{2}$  tsp. oil of lemon,  $\frac{1}{2}$  lb. glazed cherries, 2 tsp. baking powder, 3 cups flour or more if eggs are large. Bake very slowly.—Mrs. Jas. Forsythe, Wilkie, Sask.

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### AIR CAKE

Beat 4 eggs and  $\frac{2}{3}$  cup cold water for 5 minutes. Add  $1\frac{1}{4}$  cups of granulated sugar and beat for 4 minutes. Add 1 tsp. vanilla and  $1\frac{1}{2}$  cups sifted cake flour and beat 4 minutes. Beat together whites of 4 eggs and pinch of salt stiff, and fold into other mixture. Bake in ungreased, angel tin in a moderate oven for one hour.—Mrs. J. G. Crouch, Hardisty, Alta.

### PLAIN CHOCOLATE CAKE

$\frac{1}{2}$  cup butter, 1 cup sugar, 2 eggs,  $1\frac{1}{2}$  cups flour,  $2\frac{1}{2}$  tsp. baking powder, 2 squares of chocolate or little less, 1 tsp. vanilla. Cream the butter, add the sugar and continue creaming till well blended, then the beaten egg yolks, and the milk alternately with the flour and baking powder sifted together; add the melted chocolate and vanilla, beat well, then fold in the stiffly beaten egg whites and bake in a shallow pan for about 40 minutes.—Mrs. W. M. Innes, Hardisty, Alta.

### SUNSHINE CAKE

1 cup egg whites,  $1\frac{1}{2}$  cups granulated sugar,  $\frac{1}{2}$  cup egg yolks,  $\frac{1}{4}$  tsp. lemon extract, few drops orange extracts, 1 cup Robin Hood flour sifted twice before measuring, 1 tsp. cream of tartar. Method—Beat whites until stiff, fold in sugar, then yolks of eggs beaten till lemon color, add flavoring and 2 tbs. cold water. Fold in flour and cream of tartar. Bake one hour and 15 minutes in a moderate oven in a tube pan. Ice with a cup of powdered sugar moistened with 1 tbs. warm cream and 2 drops of orange juice.—Mrs. J. J. McDonald, Wiseton, Sask.

### PUMPKIN CAKE

$\frac{1}{2}$  cup shortening,  $1\frac{1}{4}$  cups sugar, 2 eggs, 3 tsp. baking powder,  $\frac{1}{2}$  tsp. soda,  $\frac{1}{2}$  tsp. cinnamon,  $\frac{1}{2}$  tsp. ginger,  $\frac{1}{2}$  tsp. nutmeg, 1 cup cooked pumpkin,  $\frac{3}{4}$  cup milk,  $\frac{1}{2}$  cup chopped nuts,  $2\frac{1}{2}$  cups pastry flour. Caramel Icing is very nice on this cake.—Mrs. T. V. Weeks, Hardisty, Alta.

### ENGLISH CHRISTMAS CAKE

$\frac{3}{4}$  lb. butter, 1 cup brown sugar, 2 lbs. currants, 2 lbs. raisins, 1 lb. dates, 8 eggs will do (you can put 10 eggs),  $\frac{1}{4}$  lb. almonds,  $\frac{1}{4}$  lb. walnuts,  $\frac{1}{2}$  cup molasses (or Rose Water),  $\frac{1}{2}$  tsp. cloves, 1 tsp. allspice, 1 tsp. mace, 1 tsp. mixed spices, vanilla,  $\frac{3}{4}$  tsp. soda, 5 cups of flour,  $\frac{3}{4}$  or 1 cup brandy. Rub butter in the flour as you would for pie paste. You can use a little mixed peel if you like.—Mrs. G. W. Brown, Sutherland, Sask.

### CHERRY FRUIT CAKE

$2\frac{1}{2}$  cups of flour,  $1\frac{1}{2}$  cups white sugar, 2 cups sultana raisins, 4 oz. mixed peel put through chopper, 4 eggs, 1 cup butter ( $\frac{1}{2}$  lb.),  $\frac{1}{2}$  cup cold water, 1 scant tsp. baking powder,  $\frac{1}{2}$  lb. of green and red cherries. The grated rind of a lemon. Method: Beat butter, sugar to a cream, add eggs and cold water. Fruit sifted with flour and baking powder. Beat well and bake in medium oven  $1\frac{1}{2}$  hours. Bake slow (with brown paper covering cake.)—Mrs. S. L. May.

### CANDY CAKE

1 cup brown sugar,  $\frac{1}{2}$  cup butter, bring to a boil. Add:  $1\frac{1}{2}$  cups rolled oats,  $\frac{1}{2}$  tsp. soda. Put in a buttered pan and bake until brown. Take out of oven and cut in fingers when cooling.—Mrs. A. Ballmore, Sutherland.

### FAIRY CAKE

2 cups flour,  $\frac{3}{4}$  cups butter, 2 tsp. baking powder (heaping),  $1\frac{1}{2}$  cups sugar, 3 whole eggs, 1 cup sweet milk. Flavoring to suit taste. Mix as for white cake and bake in a moderate oven for 30 minutes.—Mrs. A. Elmquist, Hardisty, Alberta.

### DAFFODIL CAKE

10 to 12 egg whites ( $1\frac{1}{4}$  cup egg whites), 4 egg yolks, 1 cup sifted cake flour,  $\frac{1}{2}$  tsp. salt, 1 tsp. cream of tartar,  $1\frac{1}{4}$  cups sifted sugar. Sift flour and measure, sift 4 times, beat egg whites with salt, when foamy add cream of tartar and continue to beat until stiff enough to hold peaks but not dry. Fold in sugar carefully, 2 tbs. at a time. Sift small amount of flour over mixture and fold in, continue until all is used. Divide mixture into 2 parts. To one fold in vanilla. Into the other, the orange extract and egg yolks (which have been beaten till thick and lemon colored). Put by spoonsfull into an ungreased angel food pan, alternating white and yellow mixture. Bake in slow oven 60 to 70 minutes. Invert pan till cold.—Mary Diener, Jansen.

### DEVIL'S FOOD LAYER CAKE

1 cup heavy sour cream,  $1\frac{1}{2}$  cups white sugar, 3 eggs, 2 cups flour, 1 tsp. soda, 1 tsp. baking powder,  $\frac{1}{4}$  tsp. salt, 4 tbs. cocoa, 1 tsp. red color, 1 tsp. vanilla. Beat egg yolks separately, add sugar, mix soda with sour cream and add to first mixture. Mix dry ingredients (sifted) and add. Cook cocoa in  $\frac{1}{2}$  cup water and when cool add. Fold in stiffly beaten egg whites, add vanilla and red color. Bake in layer tins and cover with white icing.—Mrs. Jas. L. Hughes, West Bend, Sask.

### XMAS CAKE

$\frac{1}{2}$  lb. of butter,  $\frac{1}{2}$  lb. white sugar,  $\frac{1}{2}$  lb. flour, 1 tsp. baking powder, 6 eggs, 2 lbs. seeded raisins,  $\frac{1}{2}$  lb. citron peel,  $\frac{1}{2}$  lb. almond nuts,  $\frac{1}{2}$  lb. maraschino cherries,  $\frac{1}{2}$  lb. candied pineapple slices,  $\frac{1}{2}$  glass of light jelly or fruit juice,  $\frac{1}{2}$  lb. of shredded cocoanut (browned),  $\frac{1}{2}$  cup extra flour to mix thorough fruit. Nutmeg spice. Bake three hours in very slow oven.—Mrs. C. Logan, Sutherland, Sask.

### BUTTERMILK CAKE

$\frac{1}{2}$  cup butter, 1 cup brown sugar, 1 egg,  $\frac{1}{2}$  cup buttermilk, 1 tbs. molasses,  $1\frac{1}{2}$  cups flour, 1 tsp. cinnamon, nutmeg, ginger,  $\frac{1}{2}$  tsp. salt, 1 tsp. soda,  $\frac{1}{2}$  tsp. vanilla. Cream butter and sugar until light and fluffy, add beaten egg, then buttermilk and molasses. Sift flour and add alternately with milk, add raisins and currants. Mix well and bake one hour.—Mabel Hadley, Edmonton, Alberta.

### DEVIL'S FOOD CAKE

2 squares of chocolate, 1 cup water, 2 scant cups of sugar,  $\frac{1}{2}$  tsp. salt, 1 cup sour cream, 1 tsp. soda rounded, 1 tsp. vanilla,  $\frac{1}{2}$  tsp. baking powder added to 2 cups of flour. Beat well and add chocolate last.

**Frosting**—2 egg whites unbeaten,  $1\frac{1}{2}$  cups sugar, 5 tbs. cold water, 1 tsp. vanilla, 12 marshmallows cut in quarters. Put egg whites, sugar and water in top of double boiler and mix well. Place over rapidly boiling water and beat constantly with egg beater until mixture will hold peaks, takes about 7 minutes. Remove from fire, add vanilla and marshmallows and beat until cool and thick enough to spread. (All measurements are level). —Mrs. M. J. Fridgen, Wheaton, Minn.

### CHOCOLATE CAKE

2 cups sugar,  $\frac{1}{2}$  cup butter, 3 eggs, 5 heaping tsp. cocoa,  $\frac{1}{4}$  cup sour cream,  $\frac{1}{2}$  tsp. soda, 2 cups flour, 1 tsp. baking powder, 2 tsp. vanilla, 1 cup boiling water. This is a very thin batter. Bake in 3 layers or shallow pan.—Mrs. James I. Cook, Saskatoon, Sask.

### ANGEL CAKE

$1\frac{3}{4}$  cups egg whites, 2 tsp. cream of tartar,  $1\frac{1}{2}$  cups sugar, 1 cup cake flour,  $\frac{1}{2}$  tsp. salt, 1 tsp. vanilla. Beat egg whites with beater until frothy. Then add cream of tartar ad salt. Continue beating until stiff, and will hold its shape well. Sift sugar once and measure  $\frac{1}{2}$  cup of sugar and mix with the flour, sifting three times. Fold in the other  $\frac{1}{2}$  cup sugar into the egg whites, with a wire whip beater or wooden spoon, adding the sugar a little at a time. Then add the flour mixture gradually. Mix well, but do not beat, add flavoring. Pour into an ungreased angel cake pan. Place in cold oven, and turn the temperature to 350°F. for one hour. — Janet Hotzman, Highmore, South Dakota.

### MARSHMALLOW SQUARES

24 marshmallows,  $\frac{1}{4}$  lb. butter, 1 box Rice Krispies. Place marshmallows in top of double boiler, when softened add butter. Mix well, then add Rice Krispies. Pack firmly in a 9" tin, let dry overnight. Cut in squares to serve.—Mrs. Arthur Schick, Sutherland, Sask.

### WHIPPED CREAM ANGEL FOOD CAKE

1 cup heavy cream,  $\frac{1}{2}$  cup egg whites (4 or 5), 1 cup sugar,  $1\frac{1}{2}$  cups pastry flour, 2 tsp. baking powder,  $\frac{1}{2}$  tsp. salt, 1 tsp. vanilla. Whip the cream until stiff—drop in the egg whites and continue whipping until light and fluffy. Add sugar. Beat again. Then add salt and vanilla. Finally whip in flour and baking powder which have been sifted together. Bake in two layers in moderate oven 350°F. for 30 to 35 minutes.

#### The Pineapple Filling

1 cup crushed pineapple, 4 egg yolks beaten, 1 tbs. sugar. Heat pineapple in double boiler, add beaten egg yolks carefully. Cook until thick, add sugar and spread between layers.—Mrs. J. Ritchie, Sutherland.

### JUBILEE UNCOOKED FRUIT CAKE

1 tin Nestle Sweetened Condensed Milk, 2 cups chopped dates, 1 cup currants, 1 cup chopped raisins, 4 cups Paulin's Graham Wafer crumbs,  $\frac{1}{4}$  lb. almonds, 1 cup mixed peel,  $\frac{1}{4}$  lb. cherries (red and green), cut fine, 1 pkge. colored marshmallows,  $\frac{1}{2}$  tsp. of salt,  $\frac{1}{2}$  tsp. nutmeg,  $\frac{1}{2}$  tsp. cloves,  $\frac{1}{2}$  tsp. allspice,  $\frac{1}{2}$  tsp. cinnamon. Method—Roll wafers, add salt, spices and dry crumbs, and mix well. Then add other ingredients, mix thoroughly with milk. Put in a pan lined with wax paper and let stand at least 2 days.—Mrs. J. Baker, Saskatoon, Sask.

### DANISH CAKE

$\frac{1}{3}$  cup butter,  $\frac{3}{4}$  cup granulated sugar, mix well. 2 eggs, scant  $\frac{3}{4}$  cup milk, 2 tsp. baking powder,  $2\frac{1}{2}$  cups flour, 1 tsp. vanilla. Pour into cake pans and sprinkle top with a little granulated sugar before baking, no icing required.—Mrs. L. W. Marr, Saskatoon, Sask.

### JIFFY CAKE

3 cups cake flour, 3 tsp. baking powder,  $1\frac{1}{2}$  cups sugar, 1 cup water or milk,  $\frac{1}{2}$  tsp. salt, 2 whole eggs or 4 egg whites,  $\frac{1}{2}$  cup soft shortening (not melted), 1 tsp. vanilla. Method: Sift flour, baking powder and salt into a mixing bowl. Add eggs, slightly beaten, add shortening, which is soft but not melted, water and vanilla. Beat all together for several minutes. Bake in two 9-inch pans in a moderate oven.—Mrs. James Hall, Saskatoon, Sask.

### SPICE CAKE

1 cup brown sugar,  $\frac{1}{4}$  lb. or  $\frac{1}{2}$  cup butter, 3 tbs. molasses, 2 eggs, 2 cups flour,  $\frac{1}{2}$  cup sour milk, 1 tsp. soda,  $\frac{1}{3}$  tsp. nutmeg,  $\frac{1}{3}$  tsp. cloves,  $\frac{2}{3}$  tsp. cinnamon. Sift flour, soda, nutmeg, cloves, cinnamon. Cream the butter and sugar, add eggs, molasses. Then dry ingredients alternately with milk.—Miss M. Consay, Saskatoon, Sask.

### WHITE FRUIT CAKE

1 cup white sugar,  $\frac{1}{2}$  lb. butter, 4 eggs,  $\frac{1}{2}$  cup rind and juice of lemons and oranges,  $2\frac{1}{4}$  cups flour, 1 heaping tsp. baking powder,  $\frac{1}{4}$  lb. citron peel,  $\frac{1}{4}$  lb. cherries, 1 cup almonds,  $\frac{1}{2}$  lb. raisins, pinch of salt.—Mrs. A. E. Elliott, Sutherland, Sask.

### BANANA DATE ROLL

1 cup whipping cream,  $\frac{1}{2}$  lb. marshmallows finely cut,  $\frac{1}{2}$  lb. chopped dates, 3 ripe bananas diced,  $\frac{1}{4}$  lb. chopped walnuts, 8 graham crackers finely rolled. Whip cream. Fold in other ingredients except cracker crumbs. Shape mixture into roll of desired thickness. Roll in crumbs which have been spread on waxed paper. Chill 3 to 4 hours. Slice about 1 to 2 inches thick. Top with some additional whipped cream and maraschino cherry, if desired.—Mrs. W. J. O'Hara, Saskatoon, Sask.

## PIES and PIE FILLINGS

### MINCE-MEAT

3 qts. chopped meat, cooked, 6 qts. chopped apples, 2 qts. chopped raisins, 1 qt. chopped suet or butter,  $\frac{1}{2}$  qt. of molasses, 1 qt. vinegar, 1 qt. boiled cider or apple juice, 4 qts. brown sugar, 2 tbs. cinnamon, 1 tbs. cloves, 1 tbs. salt, 1 tbs. pepper, juice and rind of 3 lemons. Add all but meat and spices, boil till tender, and seal while hot.—Mrs. Chas. Agar, Saskatoon, Sask.

### OLD-FASHIONED MINCE-MEAT

2 lbs. lean beef, chopped,  $\frac{1}{2}$  cup suet, cut fine, 4 lbs tart apples cut fine, 1 lb. seeded raisins,  $\frac{1}{2}$  lb. currants, 1 tbs. cinnamon,  $\frac{1}{2}$  tbs. cloves, 1 tsp. nutmeg, 1 tbs. salt, 1 cup apple juice, 3 cups light brown sugar, 2 cups light corn syrup, juice and rind of 1 orange and 1 lemon. Mix in order. Stir often. Simmer  $5\frac{1}{2}$  to 6 hrs. and seal. The old man's pie.—Flora E. McDonald, Greenfield, Ont.

### ENGLISH MINCE-MEAT

1 lb. beef suet, chopped fine, 2 lbs raisins, 2 lbs. currants, 1 lb. of peel shredded fine, 5 lbs apples, cored, peeled and put through mincer, 1 tsp. each of cloves, allspice, cinnamon, mace and nutmeg, 1 tbs. salt,  $2\frac{1}{2}$  lbs. brown sugar, grated rind and juice of 2 oranges and 1 lemon, 1 lb. sultanas. Mix well and put away in stone crock to mellow.—Mrs. A. G. Rawlinson, Qu'Appelle, Sask.

### BASIC RECIPE FOR CREAM PIE

$\frac{3}{4}$  cup sugar,  $\frac{1}{4}$  tsp. salt, 7 tbs. flour, 2 egg yolks, 2 cups milk, 1 tsp. vanilla. **Meringue**—2 egg whites, 4 tbs. sugar,  $\frac{1}{4}$  tsp. cream of tartar. Beat egg yolks and add to milk. Combine with flour mixture and cook until thick and no longer starchy. Add flavoring. Cool mixture before combining with any desirable cream filling. Pour into baked pie shell and top with meringue which is baked for 15 minutes at  $300^{\circ}$ . N.B.—Any cream filling may be used such as cocoanut, banana, date or pineapple.—Mrs. Katherine Donavon, 18907 Hanna Avenue, Melvindale, Mich.

### QUICK MINCE PIE

$\frac{1}{3}$  cup butter,  $\frac{3}{4}$  cup currants,  $\frac{3}{4}$  cup raisins,  $1\frac{1}{2}$  cups chopped apples,  $\frac{1}{4}$  cup mixed peel,  $1\frac{1}{2}$  tsp. cinnamon,  $\frac{1}{2}$  tsp. nutmeg, grated rind of lemon,  $\frac{3}{4}$  cup sugar, rich pastry. **Method**—clean the currants and the raisins, dry these well between towels. Combine these with the chopped apples, mixed peel, spices and grated rind. Cream the butter and gradually cream in the sugar. Add this to the fruit mixture and mix well. Line a deep pie pan with rich pastry and fill with the fruit mixture. Cover with a top crust in which several gashes have been cut. Bake in a hot oven for about 10 minutes and then reduce the heat to moderate and continue baking for about 35 minutes longer, or until the pie is done.—Mrs. Denis Harmsword, Paswegin, Sask.

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### MINCE-MEAT

2 lbs. suet, chopped, 2 lbs. puffed raisins, 2 lbs. sultanas, 4 lbs. of currants, 2 cups flour, 2 tsps. salt, 2 cups hot water, 2 cups vinegar, 2 tbs. allspice, 4 tbs. cinnamon, 2 tbs. nutmeg, 2 tbs. cloves, more spices if desired, 8 or 10 lbs. apples, chopped (not peeled) mixed all together in 3 gal. crock.—Mrs. S. R. McDonald, Sutherland, Sask

### NEW ENGLAND PUMPKIN PIE

1 cup brown sugar, 1 tbs. flour, 1/8 of tsp. cloves, nutmeg, allspice, cinnamon and ginger, 1/4 tsp. salt, 1 1/2 cups pumpkin, 1 egg, 1 1/2 cups scalded milk, an unbaked pie shell. Mix dry ingredients. Then add the beaten egg with the milk. Lastly add pumpkin and pour in shell.—Mrs. Baird.

—Saskatoon, Sask.

### WHITE HOUSE LEMON PIE

1 cup sugar, 1 heaping tbs. flour, 3 eggs, butter the size of an egg, the juice and rind of 1 lemon, 1 cup boiling water. Boil in double boiler until thick. Put in baked pie crust.—Mrs. J. Guinan, 324 4th Avenue. Saskatoon, Sask.

### PUMPKIN CHIFFON PIE

1 envelope Knox gelatine, 1/4 cup cold water, 1/2 cup milk, 1/2 tsp. nutmeg and salt, 1 1/4 cups canned pumpkin, 1/2 tsp. ginger and cinnamon, 1 cup sugar, 3 eggs. To slightly beaten egg yolks add 1/2 cup sugar, pumpkin, milk salt and spices. Cook until thick in double boiler. Pour cold water in bowl and sprinkle gelatine on top. Add to hot pumpkin mixture. Mix thoroughly and cool, when it begins to thicken add remaining sugar and fold in stiffly beaten egg whites. Pour into pie shell and chill.—Mrs. Gerard McIntosh, Cornwall, Ont.

### SOUR CREAM PIE

1 cup raisins, put thru the grinder, 1 cup sour cream, 2 eggs, beaten, 2 tsps. cinnamon, 2 tbs. vinegar, pinch salt. Mix all together and bake in one crust.—Mrs. A. B. Mooney, Stephan, South Dakota, U.S.A.

### LEMON SOUFFLE PIE

1/3 cup lemon juice, 1 tsp. grated lemon rind, 3 tbs. hot water, 1/4 tsp. salt, 1/2 cup sugar, 3 egg yolks, very well beaten. Cook in a double boiler until thickened, about 15 minutes, then fold in; 3 egg whites, beaten stiff with 1/2 cup sugar. Pour in baked pie crust and put in moderate oven for about 30 minutes.—Mrs. J. Murphy, Sutherland, Sask.

### PINEAPPLE PIE

1 large can of pineapple, 2 egg yolks, 2 tbs. flour, 1/2 cup sugar, 1 tbs. butter. Add sugar, butter and flour together. Mix well and add yolks of eggs. Stir into pineapple. Cook in double boiler and then add stiffly beaten egg whites. Fill pie crust and top with whipped cream.—Mrs. H. Carley, Sutherland, Sask.

### HOT WATER PIE CRUST

1 cup lard ( $\frac{1}{2}$  lb.),  $\frac{1}{2}$  cup boiling water, 2 cups flour, 1 tsp. baking powder,  $\frac{1}{2}$  tsp. salt. Mix lard and boiling water, until fluffy like paste. Cool, then mix in dry ingredients. The next day make your pie or this will keep for a week.—Betty Currie, Sutherland, Sask.

### FRENCH CREAM PIE

1 cup sour cream, 1 cup raisins,  $\frac{1}{2}$  cup sugar,  $\frac{3}{4}$  tsp. cinnamon, 2 egg yolks, save whites for top after baked. Put all ingredients into saucepan and cook until raisins are cooked. Put in baked pie shell.—Mrs. W. Kirk, Aberdeen, Sask.

### PINEAPPLE PIE

2 cups grated pineapple, 1 cup sugar, 2 egg yolks. Cook in double boiler and thicken with 1 tsp. butter and 1 tsp. cornstarch. Whip egg whites for meringue for top of pie.—Mrs. Pocock, Ridgedale, Sask.

### ORANGE CHIFFON PIE

1 tbs. gelatine,  $\frac{1}{4}$  cup cold water, 4 eggs,  $\frac{1}{2}$  cup orange juice, 1 tbs. lemon juice, 1 cup sugar, 1 tbs. orange rind, salt. Soften the gelatine in cold water. Separate eggs and beat yolks. Add to them  $\frac{1}{2}$  cup sugar, orange and lemon juice. Cook in double boiler stirring frequently until custard-like. Add the grated orange and softened gelatine. Stir until gelatine dissolves. Cool and when mixture is thick fold in the beaten whites to which the other half cup sugar has been added. Top with whipped cream.—Mrs. Dan Campbell, Greenfield, Ontario.

### APPLE COCOANUT PIE

6 medium sized apples, 1 cup sugar, 1 tsp. cinnamon, 2 tbs. butter, 3 tbs. water, 1 cup shredded cocoanut, 1 unbaked pie shell. Peel and cut fine the apples. Mix with sugar and cinnamon. Line pie shell with dough and sprinkle generously with cocoanut. Fill with the chopped apples and dot with butter. Sprinkle water over apples and bake in a hot oven, 400°F. for 10 minutes. Reduce heat and continue baking until apples are tender. Remove from oven and sprinkle with remaining cocoanut. Return to oven for few minutes until cocoanut is a light brown.—Mrs. R. Shaw, Saskatoon, Sask.

### MINCEMEAT (Uncooked)

1 lb. suet (chopped fine), 2 lbs. raisins (seeded), 1 lb. sultanas, 2 lbs. currants, 5 lbs. apples (chopped fine), 1 lb. mixed peel, 1 tsp. cloves, 1 tbs. cinnamon, 1 tbs. nutmeg, 1 tbs. salt, 2 $\frac{1}{2}$  lbs. brown sugar. Mix and put in crock to mellow.—Mrs. O. C. Sutherland, Qu'Appelle, Sask.



### MEXICAN DATE PIE

1 cup white sugar, 2 egg yolks, 1 cup sweet cream or milk, chopped dates. Line the pie plate with paste and put in a layer of chopped dates. Then add the above mixture and bake. Meringue—Beat whites of the eggs stiffly with sugar. Place on top of filling and brown in oven.—Mrs. A. Craig, Sutherland, Sask.

### LEMON SPONGE PIE

1 cup sugar, 2 egg yolks, 1 tsp. butter, 1 lemon rind, juice of 1 lemon, 1 cup sweet milk. Mix all ingredients together and add whites of eggs stiffly beaten. Add 2 tbs. flour. Pour in baked pie shell and bake until done. (Not too hot an oven.)—Mrs. Gertrude Bitz, Saskatoon, Sask.

### DATE WALNUT PIE

Line a pie plate with uncooked pie crust. Cut in  $\frac{3}{4}$  cup dates,  $\frac{1}{4}$  tsp. nutmeg. Beat yolk of 2 eggs, add  $\frac{3}{4}$  cup white sugar, 1 cup milk, 1 tbs. flour. Pour over dates. Add walnuts to taste. Bake. Use whites of eggs for meringue.—Mrs. L. R. Mitchner, Sutherland, Sask.

### GINGER SNAP PIE CRUST

1½ cups ginger snap crumbs,  $\frac{1}{4}$  cup powdered sugar,  $\frac{1}{2}$  cup butter (scant). Crush ginger snap and mix with butter and sugar. Put mixture firmly into pie pan. Place pie pan in cold place. Allow to stand for several hours.—Mrs. Ruby McIntosh, Cornwall, Ont.

### LEMON CHIFFON PIE

Juice and rind of two lemons, 1 cup sugar, 4 or 5 eggs. Mix juice and well beaten egg yolks, and sugar after keeping out 1 tbs. for each egg white for meringue. Cook in double boiler until like custard, then add egg whites.—Gatha McDonald, Sutherland, Sask.

### PIE PASTE

$\frac{1}{2}$  cup butter,  $\frac{1}{2}$  cup Crisco,  $\frac{1}{2}$  t sp. salt,  $\frac{1}{4}$  tsp. baking powder, 2 cups flour,  $\frac{1}{2}$  cup liquid made up with egg yolk 1 tbs. of lemon or vinegar.—Terese McDonald, Sutherland, Sask.

### PINEAPPLE PIE

1 tin crushed pineapple, strain juice, add enough water to make two cups, 4 tbs. corn starch, 1 cup sugar, 2 eggs, 1 tbs. butter. Cook juice, sugar, butter, corn starch, beat egg yolks, beat into mixture, beat egg whites and fold in, add crushed pineapple, put in baked crust. Serve with whipped cream.—Mrs. Geo. Rankin, Milden, Sask.

### **RHUBARB PIE**

1½ cups uncooked rhubarb, ⅔ cup sugar, 1 egg, 2 tbs. flour, cinnamon. Mix flour, sugar, egg and cinnamon together. Add rhubarb and mix well. Bake between two crusts, using any good pie pastry.—Mrs. D. J. Lang.

—Saskatoon, Sask.

### **CHOCOLATE SUNDAE PIE**

1 baked pie shell, 1½ cups milk, ½ cup sugar, ¼ tsp. salt, 2 eggs, dash of nutmeg, 1 tbs. Knox gelatine, ¼ cup cold water, 1 tsp. vanilla, 1 cup whipped cream, grated bitter chocolate. Method: Heat milk in top of double boiler with nutmeg. Beat egg yolks with sugar and salt and add to milk stirring until mixture coats spoon. Remove from fire and add gelatine which has been soaked in cold water for five minutes. Cool mixture and when it starts to thicken beat with egg beater until quite firm and then fold in well beaten egg whites. Put into pie shell and at serving time cover with whipped cream and sprinkle with grated chocolate.—Mrs. V. Longman, Saskatoon.

### **CUSTARD FOR PIES**

Mix 1 cup sugar, ½ cup flour. Add yolks of 2 eggs slightly beaten and diluted with 2 tbs. water. Cut up rhubarb, red currants or cherries and mix with above mixture. Bake in one crust. When cool beat whites of 2 eggs stiffly adding gradually 2 tbs. powdered sugar. Spread on pie and brown in oven.—Miss Marie Larson, Toronto, Ont.

### **LEMON PIE**

3 tbs. corn starch, 2/3 cup white sugar, 1 cup boiling water, 2 egg yolks, 1 tsp. butter, 4 tbs. lemon juice. Mix corn starch and sugar. Add boiling water and cook, stirring constantly. Beat egg yolks and add to hot mixture. Add sugar and corn starch. Butter and lemon juice should be added now. Pour in shells.—Miss Imelda Pilan, St. Anne de Prescott, Ont.

### **FLAPPER PIE**

20 graham wafers, ½ cup sugar, 1/3 tsp. cinnamon, ½ cup melted butter. Roll wafers very fine, and set aside ½ cup for topping. Then add sugar, cinnamon and melted butter, mix thoroughly using this mixture as pie shell by patting on bottom and sides of pie plate. Pour in filling made as follows: 1 cup sugar, 1½ cups boiling water, rind and juice of 1 lemon, 1 tsp. butter, 2 tbs. corn starch, 3 egg yolks, salt. Cover with meringue made by beating 3 egg whites stiff and adding 1 tbs. sugar for each egg white. Sprinkle the graham wafer mixture on top of meringue and bake in a slow oven (350°F.) Let pie set a few hours before serving.—Mrs. T. Schleicher, 1105 13th Street, Saskatoon, Sask.

### **PINEAPPLE PIE**

1½ cups water, ½ cup sugar. Mix these with a pinch of salt. Add 2 egg yolks, ¾ cup crushed pineapple, 1 tbs. butter. Beat egg whites and put on top. N.B.: If pineapple juice is used, put in just 1 cup of water and 1 cup of juice.—Mrs. E. Way, Brandon, Man.

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## PUDDINGS and FROZEN DESSERTS

### NORWEGIAN PUDDING

1 cup brown sugar, 2 cups hot water, boil. Make batter:  $\frac{1}{4}$  cup brown sugar, 2 tbs. butter, 1 cup flour, 2 tsp. baking powder, pinch salt, a few raisins, currants or dates,  $\frac{1}{2}$  cup milk. Pour into baking dish. Pour liquid mixture over and bake. Serve hot with cream.—Mrs. R. M. Pinder, Saskatoon

### LEMON PUDDING

1 tbs. butter,  $\frac{2}{3}$  cup sugar, 3 tbs. flour, 1 lemon, 2 eggs, 1 cup milk. Cream the butter, sugar and flour. Add the juice and grated rind of the lemon; the beaten egg yolks and the milk. Lastly fold in the egg whites beaten stiff. Pour into a buttered casserole and set in a pan of hot water in the oven. Bake 30 minutes. Serve with whipped cream. — Mrs. Clara Whalen, Avonhurst, Sask.

### MARMALADE PUDDING

1 tbs. butter, 1 tbs. sugar, 2 large tbs. flour, 1 egg, 2 tsp. hot water poured over 1 small tsp. soda. When mixed to a batter add 1 tbs. marmalade. Butter a mould, put some marmalade in bottom. Pour in batter and steam  $1\frac{1}{2}$  hours.—Mrs. Stan O'Niell, Oxford Station, Ont.

### PEACH SNOW

1 egg white, 2 tbs. powdered sugar, 6 peach halves,  $\frac{1}{2}$  cup cream,  $\frac{2}{3}$  cup peach whip. Beat cream and egg white together until stiff. Add sugar. Fold in peach pulp. Place half a peach on each plate and cover with cream mixture. Garnish with cherry.—Mary Murphy, 748 Spadina Crescent East, Saskatoon, Sask.

### LEMON PUDDING

Cream 2 tbs. of butter with 1 cup of sugar. Add juice and rind of 1 lemon, 2 egg yolks, 1 cup with 2 tbs. flour dissolved in milk. Add stiffly beaten whites of eggs. Put in pudding dish and set in pan of water and bake 30 to 40 minutes in moderate oven.—Mrs. E. McNeil, Saskatoon, Sask.

### QUICK STEAM PUDDING (20 minutes)

1 cup flour,  $\frac{1}{4}$  cup butter,  $\frac{1}{4}$  cup brown sugar, 1 egg,  $\frac{1}{2}$  cup raisins, 1 tsp. cinnamon,  $\frac{1}{2}$  tsp. soda,  $\frac{1}{2}$  cup sour milk. Mix as usual. Steam in a steamer for 20 minutes, or fill kitchen cups half full of batter and place in a kettle of water, half way up on cups. Serve with a brown sugar sauce.—Mrs. C. Mylrea, Saskatoon, Sask.

### LEMON PUDDING

2 cups sugar (scant), 2 tbs. butter, 4 tbs. flour, juice and rind of 2 lemons, 2 cups milk, 4 egg yolks. Method: Cream butter, add sugar, lemon rind and juice, flour and beaten egg yolks. Add milk and stir until smooth, add egg whites beaten stiff. Bake in pan of hot water in moderate oven.—Mrs. E. G. Street, Sutherland, Sask.

### DELICIOUS PUDDING

$\frac{1}{4}$  cup sugar,  $\frac{1}{2}$  cup sweet milk, 1 cup flour, 1 tsp. baking powder, 1 tbs. butter, pinch of salt. Mix this into a batter, let stand while you put on the stove in a pan: 1 cup brown sugar, 2 cups boiling water, butter size of a walnut. Boil 5 minutes, then take off and add 1 tsp. vanilla, drop in the batter onto the syrup and bake 15 minutes.—Mrs. A. Brearley, 318 28th Street, Saskatoon, Sask.

### PEACH LUSCIOUS

$\frac{1}{4}$  cup sugar, 2 eggs separated, 3 tbs. Crisco, grated rind of 1 lemon, 1 cup flour,  $\frac{1}{2}$  cup milk, 3 tsp. baking powder,  $\frac{1}{2}$  tsp. salt, 8 to 10 large peaches,  $\frac{2}{3}$  cup sugar, 1 tbs. lemon juice,  $\frac{1}{4}$  cup powdered sugar. Blend sugar, egg yolks and Crisco together in few fast stirs. Add sifted dry ingredients and lemon rind alternately with milk. Rub sides of wide, shallow baking dish with Crisco and fill bottom with peeled and quartered peaches. Sprinkle with sugar and lemon juice. Pour batter over peaches. Bake in moderate oven  $350^{\circ}\text{F}$ ., about 30 minutes. Remove from oven. Cover with meringue (made by beating the two egg whites stiff and slowly adding the powdered sugar). Brown meringue in slow oven  $325^{\circ}\text{F}$ ., about 15 minutes. Serve warm, plain or with cream.—Addie M. Griffen, 7 Adair Apts., Regina.

### BROWN BETTY PUDDING

1 cup bread crumbs, 6 large tart apples,  $\frac{1}{2}$  cup sugar, 1 tsp. cinnamon, and butter. Butter a deep dish and put in a layer of chopped apples. Sprinkle with sugar and cinnamon and a layer of bread crumbs, again a layer of apples and so on until all is used. Cover closely and steam  $\frac{3}{4}$  of an hour in a moderate oven. Then uncover and brown quickly. Serve with sugar and cream or a thin boiled custard.—Madame Gagnier, Saskatoon, Sask.

### CHOCOLATE PUDDING

1 cup bread crumbs, 1 pint of milk. Put this in a double boiler and scald. Yolks of 2 eggs; 1 tsp. vanilla;  $\frac{1}{2}$  cup sugar;  $\frac{1}{2}$  tbs. cocoa. Add milk and crumbs to this and bake 5 or 10 minutes. When done spread with whites of two eggs and brown. To be eaten with whipped cream.—Mrs. T. H. Quigley, Sutherland, Sask.

### APPLE TAPIOCA BUTTERSCOTCH

3 apples, pared and sliced, 3 cups water, 2 tbs. lemon juice, 1 cup firmly packed brown sugar, 1 tsp. salt,  $\frac{1}{4}$  tsp. cinnamon,  $\frac{1}{2}$  cup of quick-cooking tapioca, 3 tbs. melted butter. Arrange apples in greased shallow baking dish; combine water and lemon juice, pour over apples and bake, covered, in moderately hot oven ( $375^{\circ}\text{F}$ .) for 15 minutes or until apples are almost tender. Mix  $\frac{3}{4}$  cup sugar, salt, cinnamon, tapioca and butter, sprinkle over apples and mix thoroughly, continue baking 10 minutes. Stir well, sprinkle with remaining sugar and bake 5 minutes longer. Serve hot or cold with cream, plain or sweetened whipped cream or lemon sauce. Approximate yield: 6 portions.—Alice L. Malone, 164 Lafayette Ave., Brooklyn, N.Y. and Mrs. Brady, Highmore, S. Dakota, U.S.A.

### VANILLA WAFER DESSERT

$\frac{1}{2}$  cup icing sugar,  $\frac{1}{2}$  cup butter,  $\frac{1}{2}$  lb. vanilla wafers, 2 eggs,  $\frac{1}{2}$  pint whipping cream, 1 cup crushed pineapple. Method: Roll wafers fine, cream butter, add eggs one at a time unbeaten. Put layer of wafers, then mixture of sugar and butter, add pineapple to whipped cream. Put on another layer of wafers. Chill 24 hours.—Mrs. R. Wilson, Regina.

### TRIFLE PUDDING

Fill a glass bowl with a layer of sponge cake. Cover with red currant jelly or raspberry jam, then add more cake. Sprinkle over this a handful of cocoanut and  $\frac{1}{2}$  cup nuts. Pour over this: Custard: 1 pt. milk, 2 eggs, 2 tbs. sugar. Boil until it thickens, add pinch of salt and vanilla. Serve with whipped cream.—Mrs. H. Macleod, 9th St., Sutherland, Sask.

### PRINCESS PUDDING

$\frac{1}{2}$  cup shortening,  $\frac{1}{2}$  cup flour, 2 cups milk, 6 eggs (separated), dash of salt, 2 tsp. sugar,  $\frac{1}{2}$  tsp. crushed cardamon seed. Melt shortening and stir in flour; add milk slowly and cook over low heat 5 minutes or until thick and smooth, stirring constantly. Cool. Beat in egg yolks, one at a time; add salt, sugar and cardamon seeds. Fold in stiffly beaten egg whites and turn into greased 2-quart mold, cover tightly and steam 2 hours. Unmold and serve hot with a fruit sauce.—Ada McCarville, Brooklyn, N.Y., U.S.A.

### PINEAPPLE RICE WHIP

Into 2 cups stiffly whipped cream fold lightly  $\frac{1}{2}$  to  $\frac{2}{3}$  cup of brown sugar, drain liquid from 1 can crushed pineapple, and fold drained pineapple into sweetened cream with 1 cup cold drained steamed rice, adding few drops of vanilla. Pile dessert lightly into serving glasses—topping with halved red cherry. Note—Amount of sugar may be reduced if preferred.—Laura K. Bell, Qu'Appelle Sask.

### COTTAGE PUDDING

Batter: 1 tbs. butter,  $\frac{1}{2}$  cup sugar, pinch of salt, 1 egg, 1 cup flour, 1 tsp. baking powder,  $\frac{1}{2}$  cup milk. Slice apples in dish and sprinkle with sugar and cinnamon, then the batter. Serve with cream.—Mrs. K. Kendy, Edmonton, Alberta.

### LEMON CURD

6 eggs well beaten, 3 lemons grated. rind and juice,  $\frac{1}{4}$  lb. butter, 1 lb. sugar. Melt butter and sugar, then add eggs and lemons, let it simmer until it is a thick cream. Cook in double boiler.—Mrs. H. Pitt, Sutherland.

### PRUNE WHIP

1 cup prune pulp,  $\frac{1}{4}$  cup sugar, 3 egg whites, lemon juice. Method: Beat egg whites stiff and smooth, add 2 tbs. sugar for every white. Add lemon juice to fruit pulp. Fold pulp into whites. Turn into buttered dish and bake in a slow oven about 20 minutes. Chill and serve with custard sauce.—Mrs. Scurfield, Sutherland, Sask

#### DANDY PUDDING

2 oz. flour, 2 oz. butter, 1 egg, 2 tbs. jam,  $\frac{1}{2}$  tsp. soda. Mix all together and steam for 1 hour. Serve with custard sauce.—Mrs. A .E. Keene  
—Sutherland, Sask.

#### MAPLE PUDDING

1 cup brown sugar, 2 tbs. corn starch: mix. 2 cups boiling water, lump butter, cut up some dates and add maple flavoring and a shake of salt. Cook until thick.—Mrs. T. A. Paton, Sutherland, Sask.

#### WELSH PUDDING

1 cup flour, 1 egg, 2 oz. butter, 1 tsp. baking powder, 2 tbs. syrup. Method: Rub butter into flour, add baking powder. Beat the egg, add to syrup, put into mixture. Grease and line a basin with syrup, pour in the mixture and steam for  $1\frac{1}{2}$  hours.—Mrs. B. M. Brown, Sutherland, Sask.

#### LEMON PUDDING

2 tbs. butter, 1 cup sugar, juice and grated rind of 1 lemon, 2 egg yolks, 2 tbs. flour,  $\frac{1}{2}$  cup milk. Fold in beaten egg whites. Bake like custard.—Mrs. E. H. Henley, Saskatoon, Sask.

#### GINGER SPONGE

1 cup flour, 1 cup shredded suet, 2 cups bread crumbs,  $\frac{1}{2}$  tsp. baking soda,  $\frac{1}{2}$  tsp. ginger,  $\frac{1}{2}$  cup milk,  $\frac{1}{2}$  cup syrup, 1 egg. Method: Mix flour, suet, bread crumbs, soda, ginger. Beat the egg and add the milk and syrup. Put into the dry ingredients. Turn into a greased basin and steam for 2 hrs.—Miss Winnie Aldred, Sutherland, Sask.

#### LEMON SNOW

2 cups boiling water, 1 cup sugar, 2 tbs. corn starch, juice of 1 lemon (thicken). Sauce:  $1\frac{1}{2}$  cups milk, 2 tbs. sugar, 2 egg yolks, vanilla.—Mrs. H. K. Gillies, Saskatoon, Sask.

#### ORANGE PUDDING

Batter: 1 cup flour,  $\frac{1}{2}$  cup white sugar, 1 tsp. baking powder, 1 tbs. butter,  $\frac{1}{2}$  cup milk. Sauce: 2 cups boiling water, 1 scant cup sugar, 1 tbs. butter, grated rind and juice of an orange. Pour sauce over batter in a buttered pudding dish and bake for  $\frac{1}{2}$  hour in a moderate oven.—Mrs. Alex. A. McDonald, R. R. 1, Greenfield, Ont.

#### YORKSHIRE PUDDING

Break 2 eggs into  $4\frac{1}{2}$  tbs. flour, add a pinch of salt. Mix together slowly and gradually add 1 cup of milk to make a thick smooth batter. Beat well and slowly, add 1 more cup of milk. Cream butter and let stand 2 to 3 hours before baking, then beat again and pour into greased pan. Bake 10 minutes in a hot oven and serve on same plate with roast beef and use plenty of gravy.—Miss M. Ingram, England.

### PINEAPPLE UP-SIDE-DOWN PUDDING

Combine  $\frac{1}{4}$  cup butter and 1 cup brown sugar in heavy iron pan. Set at back of stove to partially melt sugar. Cover bottom of pan with layer of pineapple rings filled with walnuts or raisins. Cover with mixture of: 3 eggs, 1 cup sugar, 5 tbs. pineapple juice, 1 cup flour, 1 tsp. baking powder,  $\frac{1}{2}$  tsp. salt. Bake in moderate oven, when baked invert on large serving dish and serve with whipped cream or hot pudding sauce.—Mrs. D. H. Badger.  
—Sutherland, Sask.

### APPLE PUDDING

1 cup bread crumbs, 6 large apples,  $\frac{1}{2}$  cup sugar, 1 tsp. cinnamon, a little butter. Butter a deep dish and put in a layer of apples. Sprinkle with sugar and cinnamon and a little butter, then a layer of bread crumbs, again a layer of apples and so on until all is used. Cover closely and steam  $\frac{3}{4}$  hours in a moderate oven.—Mrs. Fox, Sutherland, Sask.

### DAINTY DESSERT—PRUNE-BANANA CREAM

1 cups prunes, 2 bananas,  $\frac{1}{2}$  pint whipping cream, lemon juice. Combine cut-up cooked prunes, sliced bananas and lemon juice. Mix lightly into sweetened whipped cream. Put in sherbet glasses and chill.—Mrs. B. W. Gillam, Sutherland, Sask.

### SNOW BALLS (PUDDING)

Cream  $\frac{1}{3}$  cup of butter and  $\frac{1}{2}$  cup of sugar, gradually sift one cup of flour with  $\frac{1}{2}$  cup of corn starch and 3 level tsp. baking powder. Add the mixture alternately with two-thirds cup of milk and stir in gently the stiff whites of four eggs. Place the batter in six well-buttered cups, and steam for  $\frac{1}{2}$  hour. Turn out gently, roll in powdered sugar and serve hot, with strawberry sauce as follows:

#### Strawberry Sauce

Cream  $\frac{1}{2}$  cup of butter with  $1\frac{1}{2}$  cups of powdered sugar, add yolk of 1 egg. Add 1 cup of crushed berries, before serving.—Mrs. W. J. Wilson.

—Sutherland, Sask.

### SPANISH CREAM

Dissolve  $\frac{1}{2}$  box gelatine in  $\frac{3}{4}$  qts. milk for 1 hour. Then put on stove, when hot stir in yolks of 3 eggs beaten with  $\frac{3}{4}$  cup sugar. When boiling hot remove from stove and stir in whites of 3 eggs well beaten. Flavor and pour in molds.—Mrs. D. A. McIntosh, Cornwall, Ontario.

### APPLE CRISP CREAM

Pare and slice 2 cups of apples, put in dish with  $\frac{1}{2}$  cup water, 1 tsp. cinnamon and  $\frac{1}{4}$  cup of sugar. Then take  $\frac{1}{2}$  cup of sugar,  $\frac{1}{2}$  cup shortening,  $\frac{3}{4}$  cup flour,  $\frac{1}{4}$  tsp. salt. Work the last ingredients together, as if for pastry crust and put on top of apples. Bake in a moderate oven and cook slowly for 40 minutes. Serve with thick or whipped cream.—U. I. Trupp, Hardisty, Alberta.



### QUICK RAISIN PUDDING

1 cup raisins (washed if necessary),  $\frac{3}{4}$  cup flour,  $\frac{1}{2}$  cup granulated sugar,  $\frac{1}{2}$  cup of milk, 1 cup brown sugar,  $\frac{1}{2}$  tsp. salt, 1 tsp. baking powder. Sift salt and baking powder with flour. Mix raisins, flour and milk. Pour  $1\frac{1}{2}$  cups boiling water over brown sugar and pour over mixture. Time 30 minutes. Oven 400° F. at beginning.—Miss S. J. Stewart, Saskatoon, Sask.

### CARROT PUDDING

1 cup suet, 1 cup brown sugar, 1 cup grated raw carrot, 1 cup grated raw potato, 1 cup raisins, 1 cup currants, 1 egg, 1 tsp. salt, 1 tsp. blue ribbon baking soda, 1 tbs. blue ribbon extract or juice of 1 lemon, 1 cup flour,  $\frac{1}{2}$  tsp. each blue ribbon cinnamon, cloves and nutmeg, 2 tbs. sour milk or enough to make a drop batter. Steam for 2 to 3 hours. (Good war time recipe.)—Mrs. S. L. Lockhead, Sutherland, Mrs. M. P. Hayes, Saskatoon, Sask

### PLUM PUDDING

1 lb. raisins, 1 lb. suet (chopped fine),  $\frac{3}{4}$  lb. stale bread crumbs,  $\frac{1}{4}$  lb. brown sugar,  $\frac{1}{4}$  lb. quaker flour, 1 lb. currants,  $\frac{1}{2}$  grated nutmeg, 5 eggs,  $\frac{1}{2}$  lb. mixed orange peel, grated rind of 1 lemon,  $\frac{1}{2}$  pint brandy. Clean, wash and dry currants, stone raisins. Mix all dry ingredients. Mix thoroughly. Pack into greased tins or molds. Boil 6 hrs. at time of making and 6 hours when wanted for use. Serve with hard sauce. This will make about 6 lbs.—Mrs. G. Addison, Sutherland, Sask.

### SUET PUDDING

1 cup chopped suet, 1 cup raisins, dates or figs, 1 cup molasses, 1 cup milk, 3 cups sifted flour, 1 tsp. each soda, cassia, cloves and salt,  $\frac{1}{2}$  tsp. nutmeg. Method: Chop suet fine and add to it salt and spices. Warm molasses, add soda, when dissolved turn into suet and spices. Stir quickly and put in milk. Add flour slowly. Steam 3 hours and serve with snow sauce. Serves 10 people.—Mrs. D. Addie, Sutherland, Sask.

### CARAMEL MOUSE

$\frac{1}{4}$  cup water, 5 tbs. caramelized sugar, 1 tbs. butter, 2 egg yolks, pinch salt, 1 cup whipping cream. Combine water, caramelized sugar and butter. Heat until dissolved, stirring occasionally. Pour over well beaten egg yolks. Cook in double boiler until thick. Stir continuously while cooking. Beat until a smooth cool mixture. Have cream cold and whip till stiff. Fold into caramel mixture. Put in freezing pan. Freeze from 3 to 8 hours or overnight.—Mrs. Carl O'Brien, Saskatoon, Sask.

### PLAIN STEAM PUDDING

1 cup brown sugar, 1 egg,  $\frac{1}{2}$  cup butter, 1 cup butter milk or sweet milk, 1 tsp. soda or baking powder, raisins, currants, cinnamon, cloves, pinch of salt, flour enough to make cake batter. Steam  $1\frac{1}{2}$  hours. Sauce: 1 large tbs. butter, 1 large tbs. flour, pinch salt, 1 cup brown sugar. Boil in water, add vanilla.—Mrs. G. E. Maranda, Saskatoon, Sask.

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### PINEAPPLE SHERBERT

1 pt. pineapple, 2 cups sugar, 1 lemon, 1 qt. water, 2 tsp. Knox gelatine. Shred pineapple, add sugar, lemon and water. Boil 15 minutes. Have Gelatine dissolved in a little cold water, add hot mixture. Strain and cool, then freeze.—Mrs. Harry Shaw, Assiniboia, Sask.

### ICE CREAM

4 cups milk scalded, 4 egg yolks, 1 cup sugar,  $\frac{1}{2}$  tsp. salt, 1 cup good cream, 1 tsp. corn starch, 1 tsp. vanilla. Heat milk over hot water. Beat egg yolks slightly, add sugar, salt and corn starch. Pour a little of hot water over above mixture, then add to rest of milk. Stir continually. Cook until mixture coats a spoon. Cool, strain (not necessary), add vanilla. Cream and add beaten egg whites. Freeze.—Ettie Hodgins, Saskatoon, Sask.

### ICE CREAM

1 qt. milk, 2 eggs, 1 cup sugar, flavoring, 1 pt. cream, 2 tsp. corn starch. Heat milk, stir in corn starch, blended in warm milk. Let boil a few minutes, stir in eggs and sugar. Add 1 pt. cream, flavoring and freeze.—Mrs. R. Paton, Sutherland, Sask.

### STRAWBERRY ROLY POLY

1 large can strawberries, 1 tsp. baking powder,  $\frac{1}{2}$  lb. flour, 1 tbs. sugar,  $\frac{1}{4}$  lb. suet, pinch of salt, cold water. Method: Drain syrup from the berries. Sift flour, salt, baking powder, sugar and suet. Mix in a paste with the cold water, roll out and spread with the berries, sprinkled with sugar. Roll in a pudding cloth and boil 2 hours. Serve with the sweetened syrup.—Mrs. P. Powell, 9th Street, Sutherland, Sask.

### MARSHMALLOW PUDDING

Ingredients: Knox Gelatine (No. 1), 2 egg whites,  $\frac{1}{2}$  cup of white sugar, 1 bottle maraschino cherries, 1 tbs. cocoa,  $\frac{1}{2}$  cup walnuts. Method: 1 tsp. of Knox gelatine dissolved in  $\frac{1}{4}$  cup of cold water. Heat to boiling point stirring till dissolved, then add another  $\frac{1}{4}$  cup of cold water, stir in, set aside to cool while you whip whites of 2 eggs stiff. To the beaten egg whites add gelatine mixture slowly then put in  $\frac{1}{2}$  cup of white sugar and a little vanilla. Beat well. Take  $\frac{1}{3}$  of mixture and pour in bottom of a glass dish or bowl. Sprinkle some chopped cherries and nuts on top. Take the juice of the cherries and tint  $\frac{1}{3}$  part making it pink. Spread this pink part over white part. Sprinkle some cherries and nuts over this. Take the last part adding the cocoa which has been dissolved in hot water. Spread this over the pink part. Sprinkle remaining cherries and nuts over this. Then set aside to cool and firm. Serve with whipped cream garnished with  $\frac{1}{2}$  a cherry. Serves about 6 persons.—Mary Forbes, Saskatoon, Sask.



### FROZEN PINEAPPLE SALAD

1 cup shredded pineapple, 1 cup finely shredded cabbage,  $\frac{1}{2}$  cup shredded celery, juice of 1 lemon, 1 cup whipped cream, 1 cup mayonnaise,  $\frac{1}{2}$  tsp. salt,  $\frac{1}{2}$  tsp. paprika. Add juice of 1 lemon to shredded cabbage, pineapple, celery and almonds. Add mayonnaise, whipped cream, salt and paprika.

—Mrs. G. Rogers, Edgeley, Sask.

### PARADISE PUDDING

$\frac{1}{2}$  lb. sultana raisins, 2 oz. orange peel,  $\frac{1}{2}$  lb. bread crumbs,  $\frac{1}{2}$  lb. of butter,  $\frac{1}{2}$  lb. sugar, 4 eggs,  $\frac{1}{2}$  lb. chopped apples. Put in a buttered basin and boil 5 hours.—Mrs. L. M. Webb, 12th Street, Sutherland, Sask.

### STEAMED FIG PUDDING

$\frac{3}{4}$  lb. figs,  $1\frac{1}{2}$  cups milk,  $\frac{1}{2}$  lb. grated suet,  $1\frac{1}{2}$  cups dried bread crumbs,  $1\frac{1}{2}$  cups flour,  $2\frac{1}{2}$  tsp. baking powder, 1 cup brown sugar or  $\frac{1}{2}$  cup brown sugar, and  $\frac{1}{2}$  cup molasses, 1 tsp. nutmeg, 3 eggs. Method: Stew the figs, which have been coarsely chopped, in the milk for 20 minutes. In the meantime combine the suet, bread crumbs, sugar, flour, nutmeg and baking powder. Then stir in the well beaten eggs and finally the figs and milk. When mixture is well blended, pour into a greased mould and steam steadily for 3 hours.—Mrs. T. Magson, Sutherland, Sask.

### AUNT RACHEL'S PUDDING

Make rich biscuit dough as follows: 1 cup flour, 2 tbs. butter, 1 tsp. baking powder,  $\frac{1}{4}$  tsp. salt, 1 tbs. sugar,  $\frac{1}{2}$  cup milk, 1 cup finely chopped apples,  $\frac{1}{2}$  cup seedless raisins. Method: Roll dough rather thin and spread with chopped apples and raisins, over which sprinkle  $\frac{1}{4}$  cup brown sugar, a little nutmeg, and dot over with small bits of butter. Roll up as jelly roll, cut in inch thick slices. Lay flat in baking dish and pour over sauce made as follows: Mix well together  $\frac{3}{4}$  cup brown sugar, 1 tbs. flour, pinch salt. Pour on gradually 1 cup boiling water. Stir until thickened and add 2 tbs. butter. Pour over pudding and bake in quick oven until light brown. Serve hot with cream.—Mrs. Rose Krinking, Johnsonburg, Penn.

### STEAMED CHERRY PUDDING

One No. 2 tin cherries,  $\frac{1}{4}$  cup butter,  $\frac{1}{2}$  cup sugar,  $1\frac{1}{2}$  cups sifted flour,  $1\frac{1}{2}$  tsp. baking powder,  $\frac{1}{2}$  tsp. salt,  $\frac{1}{4}$  cup milk, 2 egg whites beaten stiffly. Method: Turn the cherries into the bottom of a well greased pudding dish. Cream the butter and sugar until light and fluffy, sift and measure flour and sift again with baking powder and salt. Add the sifted dry ingredients to the creamed mixture alternately with the milk. Carefully fold in the stiffly beaten egg whites. Pour this over the cherries and tie a double thickness of greased brown paper over the top. Steam steadily over rapidly boiling water closely covered for 1 hour. Invert on plate and serve with a lemon sauce or whipped cream.—Mrs. Harvey Rutherford, Sutherland, Sask.

### **CARMEL PUDDING**

Syrup: 1½ cups brown sugar, 2½ cups water, 1 tbs. butter. Dumpling: 1 tbs. butter, ½ cup brown sugar, ½ cup milk, 1 tsp. baking powder, flour to make a stiff dough. Method: When syrup is boiling drop dumplings in by heaping tablespoons and cover. Let boil for 20 minutes. Do not remove cover until done.—Mrs. F. Ozey, Saskatoon, Sask.

### **MOCHA PUDDING**

1½ cups milk, 1 cup strong clear coffee, ½ cup heavy cream (whipped), 4 tbs. corn starch, 4½ tbs. white sugar, ¼ tsp. salt. Scald coffee and 1 cup milk in double boiler. Add sugar and corn starch mixed with ½ cup cold milk, stir constantly till thick. Add salt and cook 20 minutes. Cool, then fold in stiffly beaten cream. Pile in sherbet glasses.—Mrs. E. L. Brown.

—Sutherland, Sask.

### **STRAWBERRY DESSERT**

½ lb. nabiscoes, 1 pt. strawberries, 2 eggs, 1 cup powdered sugar, ½ cup butter, 1 cup cream whipped, 2/3 cup pecans. Crumb nabiscoes and save ¼ for top, spread on bottom of pan. Cream sugar and butter, add beaten egg yolks. Fold in beaten egg whites. Layer of above, then sliced strawberries and nuts, then whipped cream and nabiscoes. Let stand in ice box 24 to 48 hours.—Mrs. Ella Holtzman, Highmore, S. D., U. S. A.

### **RICE BUTTERSCOTCH PUDDING**

¾ cup rice, 3 cups milk, salt. Cook in double boiler. Melt in frying pan 2 tbs. butter and 1 cup brown sugar. Add 2 egg yolks to rice when cooked and brown sugar mixture. Cook few minutes. Put in pudding pan and in pan of water. When set put whites of eggs well beaten on top with 4 tbs. brown sugar.—Mrs. T. E. Oliver, Sutherland, Sask.

### **PEANUT BRITTLE FLUFF**

2 cups peanut brittle (crushed), 1 cup vanilla wafers, 2 cups whipping cream. Mix peanut brittle and wafer crumbs, carefully fold in the whipped cream. Chill. Serve in sherbet glasses topped with maraschino cherry.—Babs Stickland, Saskatoon, Sask.

### **HALF HOUR PUDDING**

½ cup brown sugar, 1 cup raisins, 1 cup flour, 2 tsp. baking powder, ½ cup milk, ¼ tsp. salt. Mix all together and pour in greased pan. Part II. 2 cups boiling water, 1 cup brown sugar, 1 tbs. butter. Mix together, pour over pudding and bake in a moderate oven 25 minutes.—Mrs. W. E. Neal, Mrs. P. Jessop, Mrs. S. Taylor, Sutherland, L. Mildenberger, Saskatoon.

### **GLORIFIED RICE**

1½ cups cooked rice, 18 marshmallows, 1 can crushed pineapple, ½ pint whipping cream. Chop marshmallows and stir in rice while warm. Add pineapple. Just before serving add stiffly whipped cream and serve very cold. Garnish with cherries.—Miss Audrey Emery, 713 Josephine St. Nelson, B.C.



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## CANDIES

### CHOCOLATE DROPS

1 large Rowntree's chocolate bar, 1 10c package of marshmallows, ½ package puffed rice. Melt chocolate and marshmallows over double boiler until smooth. Add puffed rice to thicken. Drop off a spoon on a buttered platter.—Elizabeth Ramsay, Qu'Appelle, Sask.

### HOME-MADE CANDY—TURKISH DELIGHT

Soak 1 pkge. (4 envelopes) Knox gelatine in ½ cup cold water, put 1 lb. white sugar and ½ cup cold water over the fire until syrup comes to boiling point. Add gelatine and boil steadily 25 minutes, stirring while boiling. Flavor with rind and juice of one orange and juice of one lemon. Wet moulds with cold water and pour the mixture into them, having it about an inch thick. When jellied cut into squares and roll in powdered sugar. Let ripen for ten days before using.—Rebecca McDonald, Greenfield, Ont.

### PATIENCE CANDY

1st part—3 cups granulated sugar, 1 cup sweet cream. Pour in saucepan and melt over slow fire. 2nd part—Brown 1 cup granulated sugar in a pan. Add this to the boiling white sugar slowly, then add butter size of a walnut, 1 tsp. vanilla flavoring. Let boil till the soft ball stage is reached. Remove from fire, add nuts if desired, and beat until creamy. Pour into a buttered dish or pan.—Mrs. Mary Kippen, Maxwell, Ont.

### MAPLE CREAM

4 cups brown sugar, 2 tbs. flour, 2 tsp. baking powder, 1 cup of milk (top), or thin cream, 4 tbs. butter, few grains of salt. Boil until it forms soft ball in cold water. Add vanilla, beat.—Mrs. G. H. Anderson, Sutherland.

### COCOANUT FUDGE

2 cups brown sugar, 2/3 cup milk. Cook over a moderate fire until it forms a soft ball in cold water. Remove from fire, add 2 tbs. butter. Cool and add 1 tsp. vanilla, ½ cup cocoanut and ½ cup walnuts. Beat all together until creamy.—Mrs. J. J. O'Niell, Brandon, Man.

### CARAMELIZED FUDGE

1 cup of white sugar, which is put in pan to brown; then add 1½ cups of cream or cream and milk. When the above mixture is dissolved, add 2 cups of white sugar. Let boil until it forms a soft ball in cold water. Remove from fire, and beat until creamy, add broken walnuts.—Mary Lyons, Calgary, Alberta.

### UNCOOKED FUDGE

2 squares (4 oz.) unsweetened cooking chocolate, 1 lb. confectioners' sugar, 3 tbs. evaporated milk, 1 tsp. vanilla extract, 1 tbs. melted butter, 1 egg slightly beaten, ¼ tsp. salt. Melt the chocolate, add the sugar, milk, butter, egg, salt and vanilla, and beat until creamy. Turn into a greased pan, 3" x 8" x 2", and let harden. Cut into squares. Makes about 1½ lbs. 1 cup chopped walnut meats may be added.—Mrs. F. Croteau, Sutherland, Sask.

#### MAPLE CREAM

1½ cups white sugar, 1½ cups brown sugar, ¾ cup of milk (top), 3 oz. Lily White Corn Syrup, 3 oz. butter, ½ cup broken walnuts, 1 tsp. of vanilla. Cook until it forms a soft ball in water. Beat with egg beater till it starts to form. Add nuts and flavoring. Pour into buttered pan to cool.—Mrs. J. J. Leddy, Saskatoon, Sask.

#### RUSSIAN TAFFY

¼ lb. butter (melted), 1 cup canned milk or cream, 1 cup of golden syrup, 2 cups brown sugar. Boil all together until it becomes hard in cold water, stirring constantly. Pour into buttered platter until cool.—M. Sullivan, Humboldt, Sask.

#### SEA FOAM

2 cups white sugar, 2/3 cup corn syrup, ½ cup boiling water, 2 egg whites. Boil syrup until it forms a hard bead in cold water. Pour the boiling syrup over beaten egg whites, beating constantly. Beat until mixture begins to keep its shape, then add ½ cup walnuts, 1 tsp. vanilla. Drop on buttered pan.—Mrs. J. Barrett, Rio Grande, Alta.

#### DIVINITY FUDGE

2 cups granulated sugar, ½ cup corn syrup, ½ cup boiling water, 2 egg whites, 1 tsp. vanilla, 1 cup chopped walnuts. Boil sugar, syrup and water until a little of the mixture forms a firm ball when dropped in cold water. Pour the boiling syrup over beaten egg whites, beating constantly. Beat mixture until it keeps its shape, add nuts and vanilla. Pour into a buttered pan, when cool cut in squares.—Mrs. Harold Hayes, Humboldt, Sask.

#### MAPLE FUDGE

3 cups brown sugar, ¾ cup milk or cream, 1 tbs. flour, butter the size of an egg or more, pinch of cream of tartar. Boil on slow fire until it forms a soft ball in cold water. Beat until creamy, add nuts and vanilla. Pour on buttered dish and mark in squares.—Mrs. G. Winters, Calgary, Alta.

#### PEANUT BRITTLE

Melt very slowly 2 cups white sugar, stir constantly. Spread peanuts on buttered platter and pour melted sugar over them. Cool slowly.—Dorothy Leddy, Saskatoon, Sask.

#### CHOCOLATE FUDGE

2 cups granulated sugar, 1 cup brown sugar, 1 tsp. vanilla, 2 squares chocolate, 1 cup milk, 6 tbs. butter, ½ cup broken walnuts. Mix the sugar, milk, grated chocolate, and boil rather slowly, stirring until ingredients are well blended. Boil to the soft ball stage. Remove from the stove, add the butter, but do not stir in. When lukewarm, add the vanilla and beat until it creams, add nuts. Pour into a buttered pan and when it hardens mark it into squares.—Mrs. J. Kocourek, Humboldt, Sask.



### CHOCOLATE CRISPIES

Take a 15c bar of sweet baking chocolate, and melt it over boiling water. Add half a box of rice crispies. Stir together, and drop  $\frac{1}{2}$  tsp. on waxed paper to cool.—Helen Slattery, Sutherland, Sask.

### ROCKY NUT ROAD

2 eggs beaten to a cream, 1 cup icing sugar,  $\frac{1}{4}$  lb. of unsweetened chocolate melted until hot, pour over eggs and cool, then add 18 marshmallows cut in fours, 1 cup walnuts (broken). Drop on a buttered pan and set away to set for a few hours.—Mrs. Cameron Duncan, Qu'Appelle, Sask.

### CHOCOLATE BAR RICE CRISPIES

Melt 4 chocolate bars, pure milk kind, add rice crispies to a thickness. Drop on dish to cool.—Mrs. H. Duffy, Sutherland, Sask.

### BUTTER SCOTCH

1 cup sugar, 4 tbs. molasses, 3 tbs. of boiling water, 1 tbs. of vinegar,  $\frac{1}{2}$  cup butter. Stir the mixture together and cook without stirring to the hard crack stage. Turn into a large buttered pan, marking off in squares when partly cool. Nut meats may be added just before the candy is poured out.—Mrs. J. Herringer, Maple Creek, Sask.

### PEANUT BUTTER PINWHEELS

$\frac{1}{2}$  cup mashed potato,  $\frac{1}{8}$  tsp. salt, 1 lb. sifted confectioners' sugar,  $\frac{1}{2}$  tsp. vanilla extract, 1 cup peanut butter. In preparing the potato, cook and mash it fine with a fork or potato masher, adding no seasoning or milk. To it gradually add the salt and sugar, beating well with a spoon or an electric beater at high speed. Add the vanilla. Turn half the mixture on to a board lightly sugared with confectioners' sugar, and roll into a rectangle  $\frac{1}{4}$  inch thick. Makes about 4 dozen pinwheels.—Olive Croteau, Sutherland.

### CHOCOLATE MAPLE DIVINITY FUDGE

2  $\frac{1}{3}$  cup granulated sugar,  $\frac{1}{2}$  cup maple syrup,  $\frac{2}{3}$  cup light corn syrup,  $\frac{1}{4}$  cup water,  $\frac{1}{4}$  tsp. salt, 2 egg whites,  $\frac{1}{2}$  tsp. vanilla extract, 2 oz. (2 squares) unsweetened cooking chocolate, melted. Combine the sugar, the syrup, water, and salt in a saucepan over a low heat, stirring constantly until the sugar is dissolved. Continue cooking, without stirring, to 265°F. or until a little of the mixture dropped in cold water forms a hard ball. If any sugar crystals form on the sides of the pan remove them with a wet piece of cheesecloth wound around the tines of a kitchen fork. Remove the syrup from the heat and gradually pour over the egg whites, beaten stiff with a hand beater or an electric beater at high speed, and continue beating until the mixture will hold its shape when dropped from a spoon on to wax paper. Then add the vanilla and pour the mixture into a greased pan, 9" x 9" x 1 $\frac{1}{2}$ ". When cool, spread the melted chocolate over the top and set in a cool place until the chocolate over the top hardens. Cut into squares. Makes about 1 $\frac{1}{2}$  lbs.—Ella Croteau, Sutherland, Sask.

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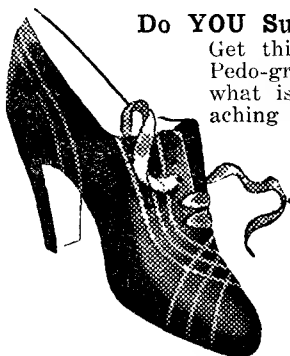
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#### MAPLE CREAM

2 cups of brown sugar,  $\frac{1}{2}$  cup corn syrup,  $\frac{1}{2}$  cup rich milk,  $\frac{1}{4}$  tsp. salt, 2 tsp. butter,  $\frac{3}{4}$  tsp. vanilla,  $\frac{1}{2}$  cup broken walnuts. Mix sugar, corn syrup, milk, salt, over low heat until sugar dissolves. Cover and bring to boil, cook 3 minutes, take off cover, and cook slowly until mixture forms a softball in cold water, add butter and bring again to boil. Remove from heat and add vanilla, cool to almost lukewarm. Beat until mixture begins to thicken, add nuts and turn into pan.—Mrs. A. McKinnon, Coronation Court, Saskatoon, Sask.

#### CREAMY TOFFEE

1 can gold seal milk, 3 cups brown sugar  $\frac{1}{2}$  lb. butter,  $1\frac{1}{2}$  cups of Roger's syrup. Stir often while boiling, boil till it cracks, which takes about 2 hours.—C. Heenan, Sutherland, Sask.

#### NUT LOAF

2 cups white sugar, 1 cup cream Boil until it forms a ball in water, then add 1 cup dates. Let boil until leaves the side of the dish, then add  $\frac{1}{2}$  cup cocoanut, 1 cup chopped walnuts. Beat until thick, then roll in damp cloth.—Wanda Schick, Sutherland, Sask.

#### CANDY KISSES

2 cups of white sugar, 1 cup of Roger's Golden Syrup, 1 cup of Lily White Syrup, buter the size of an egg, 3 tbs. of vinegar. Boil until it becomes brittle when dropped in cold water. Pour out on buttered platter. Pull when cool and flavor with peppermint or any other desired flavoring.—Kathleen, Walsh, Saskatoon, Sask.

#### FUDGE

1 cup granulated sugar, 1 cup brown sugar,  $\frac{1}{2}$  cup milk, butter size of an egg,  $\frac{1}{4}$  cup corn syrup,  $\frac{1}{2}$  cup nuts. Boil seven minutes. Stir and beat.—Margaret Mahoney, Jean A. Cummins, Saskatoon, Sask.

#### MAPLE CREAM FUDGE

1 cup brown sugar, 1 cup milk, 1 cup white sugar, 1 tsp. butter. Boil until it forms soft balls in cold water, take off fire and add 1 tsp. vanilla. Beat until thick and creamy. Pour into buttered pan. Nuts may be added if desired.—Eleanor Kirk, Aberdeen, Sask.



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### MAPLE CREAM

2 cups brown sugar, 1 cup white sugar, 1 tbs. butter, 1 cup walnuts chopped fine,  $\frac{1}{2}$  cup maple syrup, 1 tsp. vanilla,  $\frac{1}{2}$  cup milk or cream. Mix sugar, syrup and milk well; let it slowly come to a boil, and do not stir once it has reached boiling point. Boil until it forms a soft ball in cold water. Remove from stove, add butter, walnuts and vanilla. Beat hard for three or 4 minutes. Pour on buttered pan to cool, then cut in squares.—Margaret MacDonald, Greenfield, Ont.

### POP-CORN BALLS

1 quart of nice white popped corn, 2 cups brown sugar,  $\frac{1}{4}$  cup of corn syrup or molasses, 1 tbs. vinegar,  $\frac{1}{3}$  cup boiling water,  $\frac{1}{4}$  tsp. of soda, a pinch of salt. Boil until it will harden in cold water. Remove from stove and stir in soda. Pour on the corn and stir with a spoon until thoroughly mixed. Mold into balls with buttered hands. No flavor should be added to this mixture, as the excellence of this commodity depends entirely upon the united flavor of the corn, salt, sugar and syrup.—Cecil Keon, Chapeau, Que.

### CHRISTMAS CANDY

Soak 1 level tbs. gelatine in  $\frac{1}{4}$  cup cold water, about five minutes, melt 2 squares of chocolate, add 3 cups sugar and 1 cup cream, alternately, while stirring constantly bring to the boiling point. Boil until mixture will form a soft ball when tested in cold water. Remove from fire and add the gelatine. When it has dissolved add 1 tsp. vanilla,  $\frac{1}{2}$  cup sultana raisins,  $\frac{1}{2}$  cup candied cherries cut in small pieces,  $\frac{1}{4}$  cup chopped nuts. Beat until creamy and turn into buttered tin, when cool cut in squares.—Mrs. R. Leyh, Humboldt, Sask.

### VINEGAR TAFFY

2 cups brown sugar,  $\frac{1}{2}$  cup boiling water, 1 tbs. butter,  $\frac{3}{4}$  tbs. vinegar, pinch of salt. Boil until it hardens in cold water, then pour into buttered pans to cool.—Mrs. Oscar Faille, Saskatoon, Sask.

### CHOCOLATE CARMELS

1 cup granulated sugar, 1 cup light corn syrup, 1 cup light cream or top milk,  $\frac{1}{4}$  cup butter, 1 square (1 oz.) unsweetened cooking chocolate, a speck of salt,  $\frac{1}{2}$  tsp. vanilla extract. Combine all the ingredients but the vanilla in a saucepan and stir until the sugar and liquid are mixed. Cook to 245°F. or until a little of the mixture dropped in cold water forms a firm but not brittle ball, stirring occasionally at the beginning and more frequently toward the end of the cooking process. Add vanilla and turn at once into a greased pan, 8 $\frac{1}{2}$ " x 4 $\frac{1}{2}$ " x 2", being very careful not to scrape the mixture from the pan. Let the caramel mixture stand until firm; then remove in a sheet from the pan. Cut into  $\frac{3}{4}$ " squares and wrap each piece in a square of heavy waxed paper. Makes about 1 lb. One cupful chopped walnut meats may be added.—Lorraine Croteau, Sutherland, Sask.

### OVERSEAS TOFFEE

3 large cups of brown sugar,  $\frac{1}{2}$  lb. of butter, 1 cup of yellow syrup, 1 can Borden's sweetened milk. Mix ingredients together. Stir every second while cooking until it forms a real firm ball in cold water. Pour into a greased pan and cut in squares, before cold. Wrap squares in waxed paper.—Mrs. W. I. Gordon, Saskatoon, Sask.

### MAPLE CREAM CANDY

3 cups brown sugar, 1 tbs. flour, 1 tsp. baking powder. Mix above well and then add 1 tbs. butter, a pinch of salt, 1 cup sweet cream or milk. Boil until it forms a ball in cold water. Cool, then add vanilla and beat well until it thickens. Add nuts if desired. Pour into buttered pan and cut into squares before it hardens.—Marian Hall, Saskatoon, Sask.

### TOFFEE BARS

2 toffee bars (Mackintosh or Neilson's), 3 tbs. cream, 2 tsp. brown sugar. Melt in top of double boiler. Remove and add 3 cups rice crispies. Put into pan till set. Cut in squares.—Mrs. Laura Gehl, Jansen, Sask.

### MOLASSES TOFFEE

1 cup molasses, 1 cup sugar,  $\frac{1}{2}$  cup butter. Boil till it threatens. Flavor with vanilla and pour in buttered pan.—Sheila Leeper, Saskatoon, Sask.

### CANDIED POP CORN

1 $\frac{1}{2}$  cups sugar or maple syrup, 1 tbs. butter, 3 tbs. water, 3 qts. of popped corn. Boil sugar or syrup with water and butter until it spins a thread. Pour this on corn. If desired shape into balls.—Sherry McEachern.  
—Saskatoon, Sask.

### CHOCOLATE FUDGE

1 cup granulated sugar, 1 cup brown sugar, 2 oz. chocolate, 1 tbs. of butter, 2 tsp. corn syrup,  $\frac{3}{4}$  cup milk, 1 tsp. vanilla. Method: Cut chocolate into pieces and cook with sugar. Put sugar, syrup, milk and butter in a saucepan, heat gently, stirring until sugar is dissolved. Boil without stirring to soft ball stage (when tested in cold water)—238°F. Remove from heat, cool gradually, beat until creamy. Add nuts and vanilla, pour into buttered pan. Mark in squares before it hardens.—Margot Hoeschen, Saskatoon, Sask.

COMPLIMENTS OF

**Hudson's Bay Company.**

INCORPORATED 27<sup>TH</sup> MAY 1870



## ND FLOWERS

(from Page 41)

### VICHYSOISE CHICKEN MOUSSE

Cook 2 medium-sized chickens. You may steam or boil. Personally, I steam and get plenty of broth. Cool and take all the meat from the chicken, and don't leave on any skin. Be sure now—no bone, no skin. Grind the chicken fine. There should be about 6 cups of chicken. Chop the tops and the white parts of  $\frac{1}{2}$  bunch of scallions separately. Set the green tops aside and cook the scallions with  $1\frac{1}{2}$  cups of diced potatoes and  $2\frac{1}{2}$  cups of chicken broth. Cook until the potatoes are soft. Press these through a sieve. There should be 3 cups of the purée. Add 3 cups of thin cream or top milk and  $2\frac{1}{2}$  teaspoons of salt and a good dash of pepper. Reheat just to the boiling point. Add  $3\frac{1}{2}$  tablespoons of unflavored gelatin softened in  $\frac{1}{2}$  cup of cold water. Stir until dissolved and cool until it just barely starts to thicken. Now add the finely chopped green onion tops,  $\frac{1}{2}$  cup of chopped cucumber (without seeds) and the chicken. Mix all together until well blended. Taste for seasoning. Additional salt and pepper may be needed. A few drops of green coloring may be added to give it a pale green color if it goes with your color scheme. But why go in for schemes? There are too many in the world. Fill the mold with the mixture. Chill until firm enough to slice and decorate with unpeeled slices of cucumber.

### STRAWBERRY-HONEY PUNCH

Bring 3 cups of strawberries to boil with 6 cups of water. Cook two minutes. Strain the juice through a cloth. Cool and chill. Also prepare a simple sirup for sweetening the punch. To 1 quart of water, add  $1\frac{1}{2}$  cups sugar,  $1\frac{1}{2}$  cups of honey and some strips of peel cut from 1 orange and 1 lemon. Mix well, bring to a boil and cook five minutes. Cool and store in the refrigerator until needed. Add to the strained strawberry juice 2 cups of strained lemon juice. Take the peel out of the honey-and-sirup. Add the sirup to the strawberry. Add ice cubes when punch is ready to serve or it will become too thin. Put lemon slices and mint leaves in the bowl for looks. My idea is that one large piece of ice in the bowl is better than cubes. But you'll know what you want.

**Happy is the bride.** "Happy is the bride that the sun shines on." Whether it's a white satin wedding or a dotted Swiss—happy is she who seizes on the June sunshine to bless her wedding day. All my good wishes go with her—and a clap on the back for the groom. My advice to him is not to let himself be put in the shade. That is all. Grooms get so little good advice—I hope he will heed me now.

And from a distance, above the drone of bees and song of birds and silver notes of far-off bells—"Good-by and good luck!"

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#### **WATER-CRESS SANDWICHES**

Use day-old bread. Cut thin slices. Take off the crusts. If you can find a bell cutter,

you are all set. If you can't, you can cut a simple bell shape from cardboard and with a sharp knife cut your sandwiches around that. Then with a round cookie cutter, cut away part of the bell from half of the slices. These are the tops of your sandwiches. For the filling, take  $\frac{3}{4}$  cup of finely chopped water cress mixed with  $\frac{1}{2}$  cup of softened butter or margarine, salt and a little pepper. Easy? Good too.

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